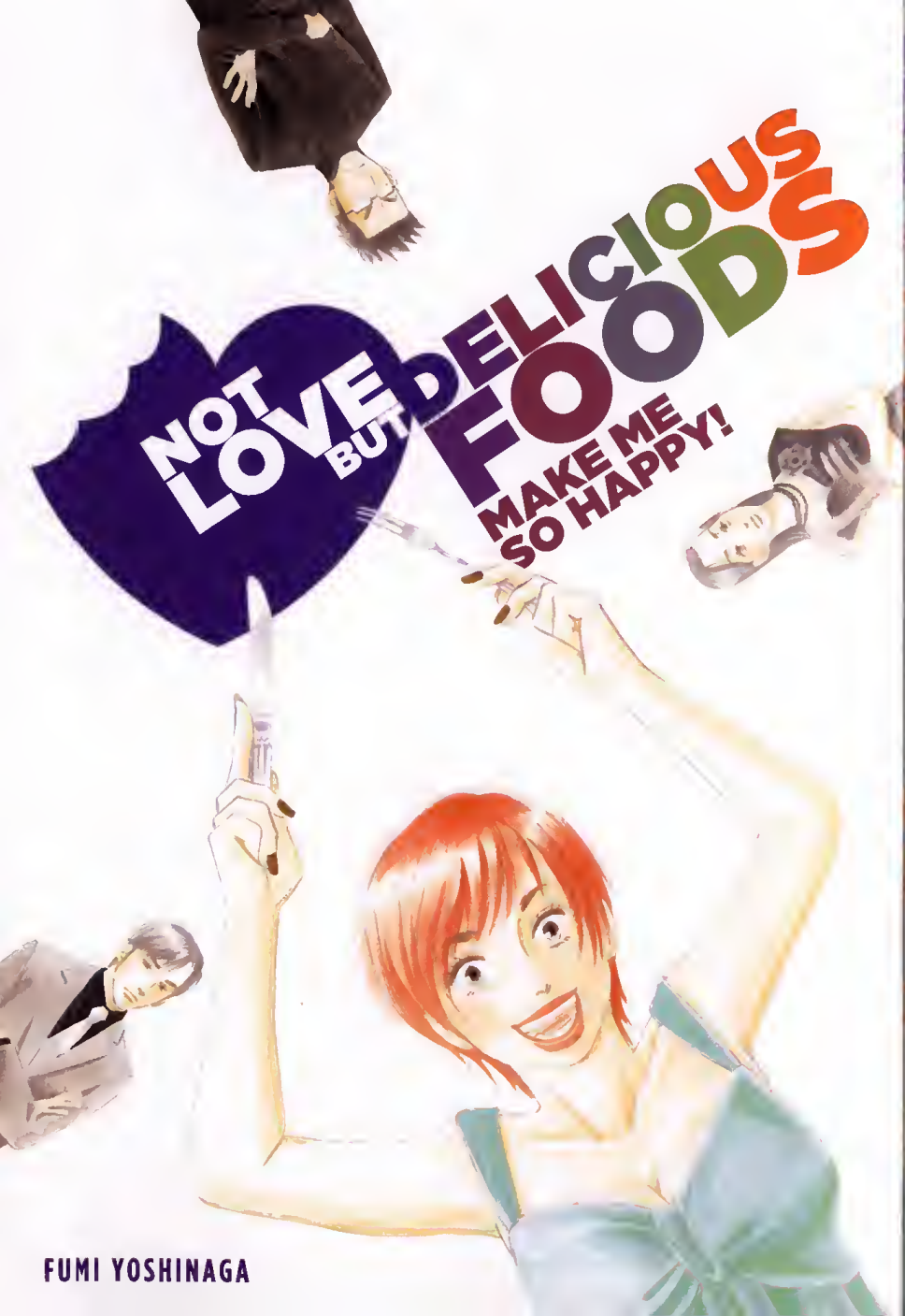

NOT LOVE BUT DELICIOUS FOODS MAKE ME SO HAPPY!

FUMI YOSHINAGA

Yen Press

There is a Japanese saying that goes, "*Hana yori dango*," or "dumplings over flowers." And no one is more of an advocate of this adage than mangaka Y-naga, a woman whose life revolves around her intense work and equally intense sleep schedule. The only thing that can rouse her out of this infernal cycle of deadlines and being dead to the world? Food. As Y-naga and her friends visit restaurants around Tokyo to satisfy their appetites, their individual approaches to food add an extra dimension to their witty and comical interactions. Friendships are explored and lifestyle choices revealed, all over exquisite culinary creations that prove that variety on an empty and open-minded stomach is, indeed, the spice of life.

Acclaimed mangaka and Eisner Award nominee Fumi Yoshinaga (*Antique Bakery*, *Ooku*) brings a quirky cast of characters and a delectable assortment of actual Tokyo restaurants to life in this homage to two of the greatest things life has to offer: friendship and food!

US: $10.99 CAN: $12.50
ISBN 978-0-7595-3187-1
EAN 9 780759 531871 51099 >
Yen Press
OLDER TEEN
LS

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FUMI YOSHINAGA

Not

Love

But

Delicious

Foods

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Me

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Happy.

Fumi
Yoshinaga

menu
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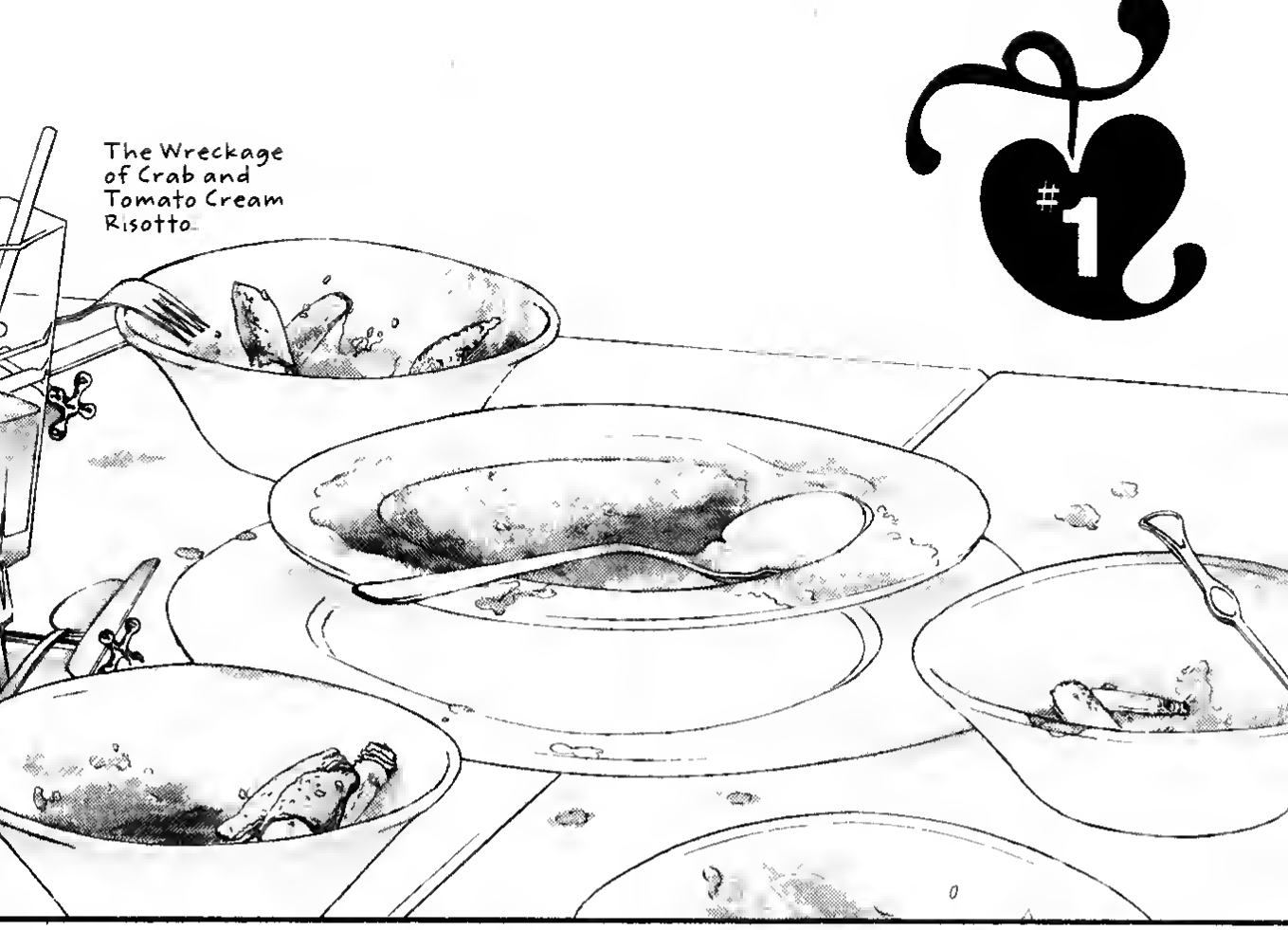
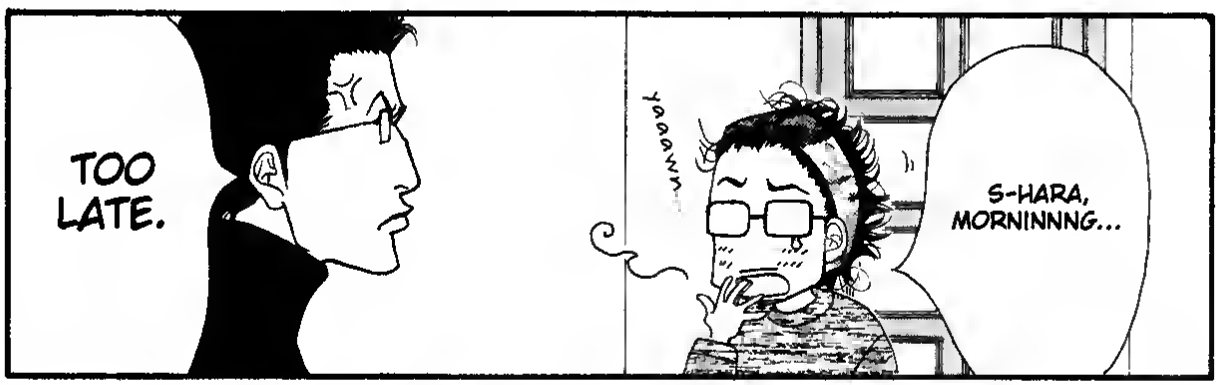
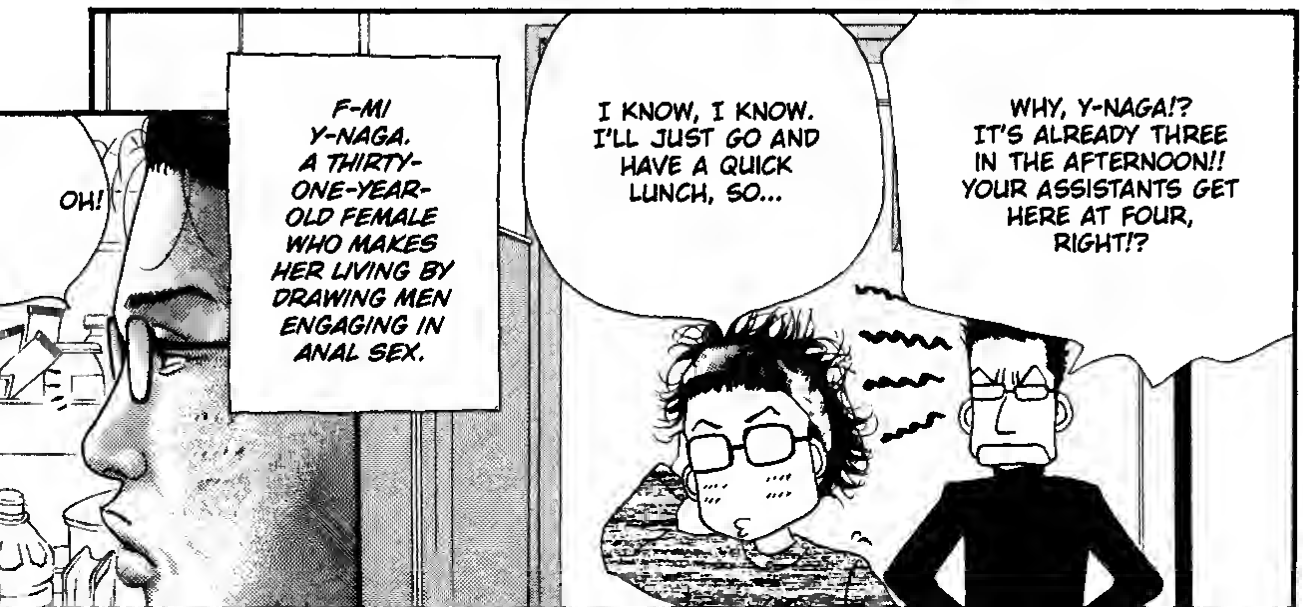
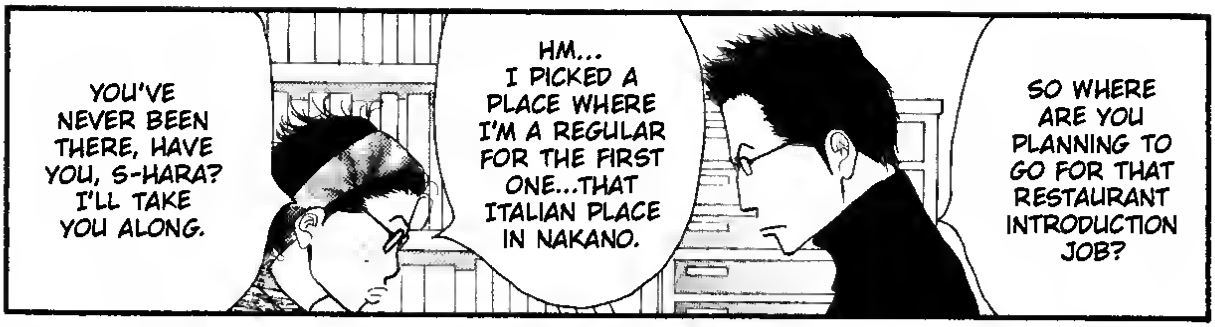
This story is a work of fiction. Any similarities to actual persons is purely coincidental. But all of the restaurants in this book are real.


#1
The Wreckage of Crab and Tomato Cream Risotto


S-HARA, MORNINNNG...
yaaawn
TOO LATE.


WHY, Y-NAGA!? IT'S ALREADY THREE IN THE AFTERNOON!! YOUR ASSISTANTS GET HERE AT FOUR, RIGHT!?
I KNOW, I KNOW. I'LL JUST GO AND HAVE A QUICK LUNCH, SO...
F-MI Y-NAGA. A THIRTY-ONE-YEAR-OLD FEMALE WHO MAKES HER LIVING BY DRAWING MEN ENGAGING IN ANAL SEX.
OH!

AH!
THAT'S RIGHT, S-HARA! IT TURNS OUT THAT MY NEXT JOB IS SORT OF LIKE INTRODUCING RESTAURANTS TO READERS...
WHY DOES THIS WOMAN ALWAYS SPEND TIME ON COMPLICATED COOKING, EVEN WHEN TIME IS AS TIGHT AS IT IS!?
AND IF I ADDED SOME ASPARAGUS AND FRIED EGGPLANT...
THIS TOMATO'S OLD...BUT I COULD MIX IT WITH SOME GARLIC, HOT PEPPERS, AND OLIVE OIL AND MAKE TOMATO SAUCE FOR PASTA.
MY THOUGHTS EXACTLY!
A CERTAIN CLUELESSNESS THAT PREVENTS HER FROM REALIZING WHEN SHE'S BEING INSULTED IS ONE OF HER BEST POINTS.
GREAT! THAT'S PERFECT FOR YOU! SO WHEN YOUR ALREADY HIGHLY-LIMITED TALENT COMPLETELY DRIES UP, YOU CAN WRITE FOOD-RELATED ESSAYS AND STILL HAVE MONEY TO EAT!
.....
Say, N-chan! What tone do you think we should use here?
Useless human being
Got it!
S-hara-kun, we need some No. 61 laid here
Useless human being
AND NOT EVEN HER CHIEF ASSISTANT AT THAT.
OBSERVING THE EXCHANGE DEPICTED ABOVE, YOU MIGHT EASILY MISTAKE S-HARA—Y-NAGA'S ROOMMATE—FOR HER MANAGER, BUT ACTUALLY, HE'S JUST AN ASSISTANT.
HMPH!

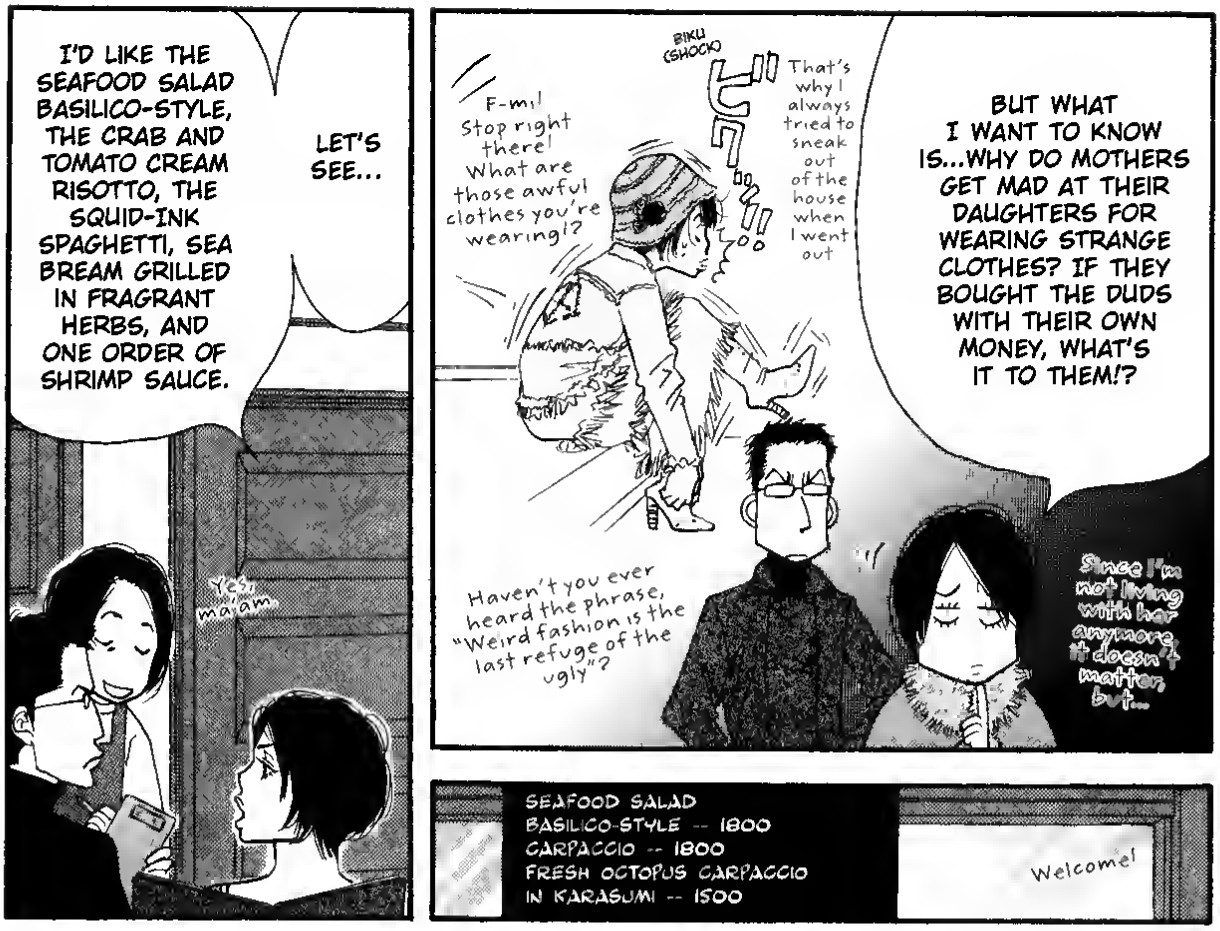

SO WHERE ARE YOU PLANNING TO GO FOR THAT RESTAURANT INTRODUCTION JOB?
HM... I PICKED A PLACE WHERE I'M A REGULAR FOR THE FIRST ONE...THAT ITALIAN PLACE IN NAKANO.
YOU'VE NEVER BEEN THERE, HAVE YOU, S-HARA? I'LL TAKE YOU ALONG.

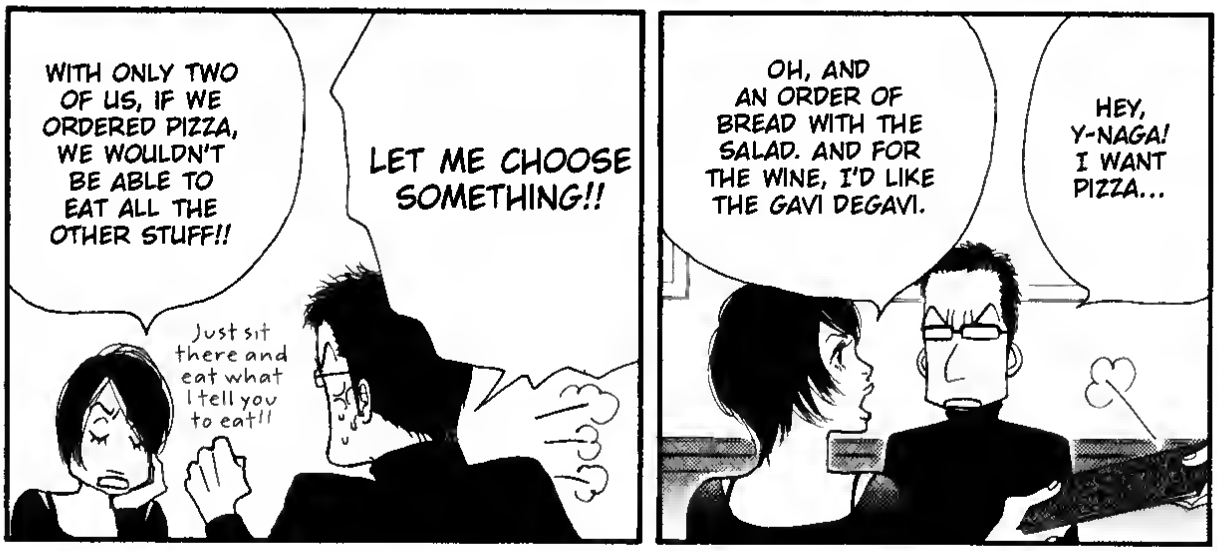
Y-NAGA!
IT'S TIME!

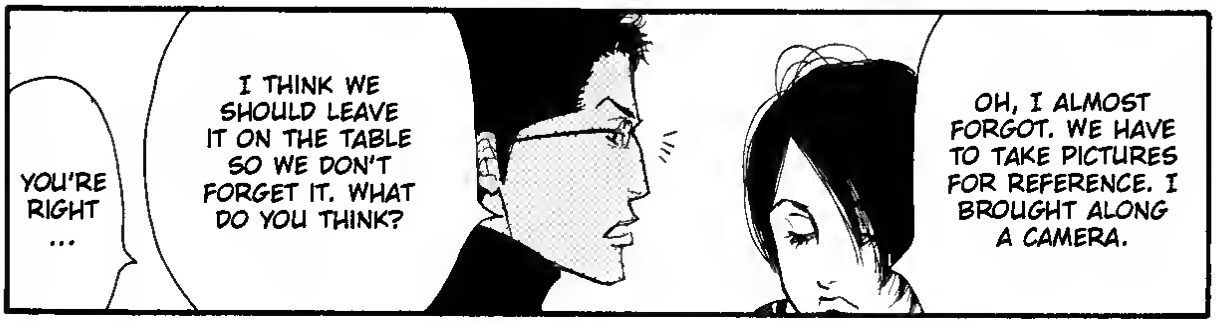
Hnnn

HEY! CAN'T YOU FIND A MIDDLE GROUND BETWEEN THOSE FLASHY, SLUTTY DRESSES AND YOUR USUAL FRUMPY-UGLY STYLE?
SHUT UP! WHAT ARE YOU, MY MOTHER!? IF YOU TRY TO TELL ME TO WEAR SOME PASTEL ENSEMBLE OR A WHITE MOHAIR SWEATER, I SWEAR I'LL KILL YOU!!
You're like some weird life-form.
Light purple fur lining on a green coat

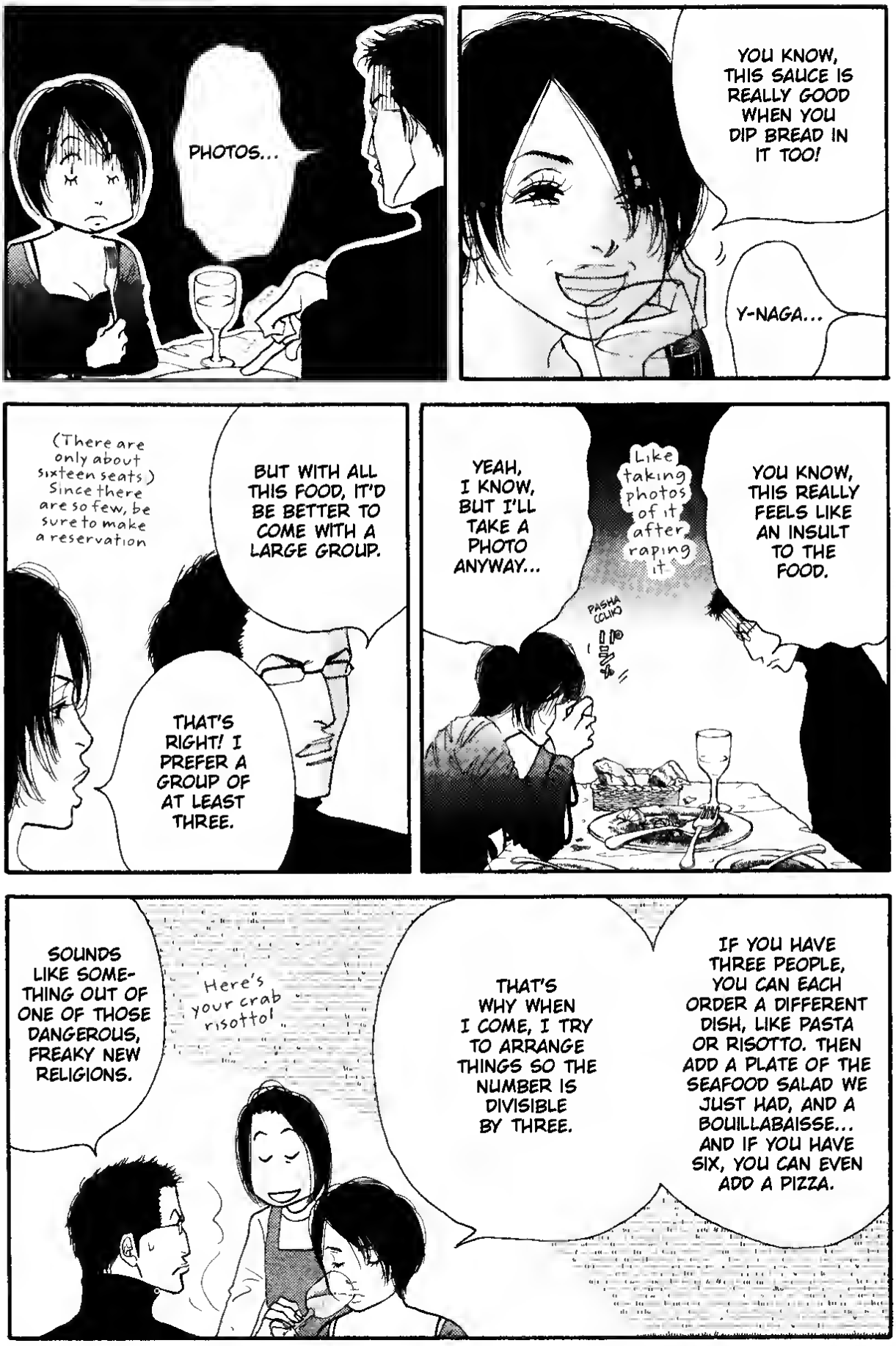
YEAH, YEAAAH.


I'D LIKE THE SEAFOOD SALAD BASILICO-STYLE, THE CRAB AND TOMATO CREAM RISOTTO, THE SQUID-INK SPAGHETTI, SEA BREAM GRILLED IN FRAGRANT HERBS, AND ONE ORDER OF SHRIMP SAUCE.
LET'S SEE...
Yes, ma'am
BIKU (SHOCK)
F-mi! Stop right there! What are those awful clothes you're wearing!?
That's why I always tried to sneak out of the house when I went out
BUT WHAT I WANT TO KNOW IS...WHY DO MOTHERS GET MAD AT THEIR DAUGHTERS FOR WEARING STRANGE CLOTHES? IF THEY BOUGHT THE DUDS WITH THEIR OWN MONEY, WHAT'S IT TO THEM!?
Haven't you ever heard the phrase, "Weird fashion is the last refuge of the ugly"?
Since I'm not living with her anymore, it doesn't matter, but...
SEAFOOD SALAD
BASILICO-STYLE -- 1800
CARPACCIO -- 1800
FRESH OCTOPUS CARPACCIO
IN KARASUMI -- 1500
Welcome!


WITH ONLY TWO OF US, IF WE ORDERED PIZZA, WE WOULDN'T BE ABLE TO EAT ALL THE OTHER STUFF!!
LET ME CHOOSE SOMETHING!!
Just sit there and eat what I tell you to eat!!
OH, AND AN ORDER OF BREAD WITH THE SALAD. AND FOR THE WINE, I'D LIKE THE GAVI DEGAVI.
HEY, Y-NAGA! I WANT PIZZA...


YOU'RE RIGHT ...
I THINK WE SHOULD LEAVE IT ON THE TABLE SO WE DON'T FORGET IT. WHAT DO YOU THINK?
OH, I ALMOST FORGOT. WE HAVE TO TAKE PICTURES FOR REFERENCE. I BROUGHT ALONG A CAMERA.

Shrimp, octopus, squid, and scallops, all covered in basil sauce
YOUR SEAFOOD SALAD, BASILICO-STYLE.
BUT DON'T YOU ALWAYS DO THIS WHEN TRAVELING OR SOMETHING: YOU HAVE EVERY INTENTION OF TAKING PHOTOS OF THE DISHES, LIKE THAT ONE SERVED ON A BOAT-LIKE TRAY, BUT YOU END UP FORGETTING?
YEAH! WITHOUT FAIL!
AND WHEN IT'S NOTHING BUT DIRTY DISHES, YOU SUDDENLY REMEMBER THE CAMERA!
HMM.
LET ME TRY.
YOU SEE, THIS GREEN SAUCE IS REALLY GOOD! IT SEEMS LIKE IT MIGHT NOT BE, BUT ITS LOOKS ARE DECEIVING!
I TOLD YA SO!! AT FIRST GLANCE, IT LOOKS LIKE IT'D BE SALTY AND SOUR, BUT IT'S ACTUALLY SLIGHTLY SWEET AND SUFFUSED WITH SAVORY SEAFOOD FLAVOR! IT'S GOOD, RIGHT!? REALLY GOOD, RIGHT!?
I-IT'S GOOD! HEY!! THIS GREEN SAUCE!!
This basil stuff!!
DON'T ACT SO PROUD! IT'S NOT LIKE YOU MADE IT OR ANYTHING!
Ahh- mmph

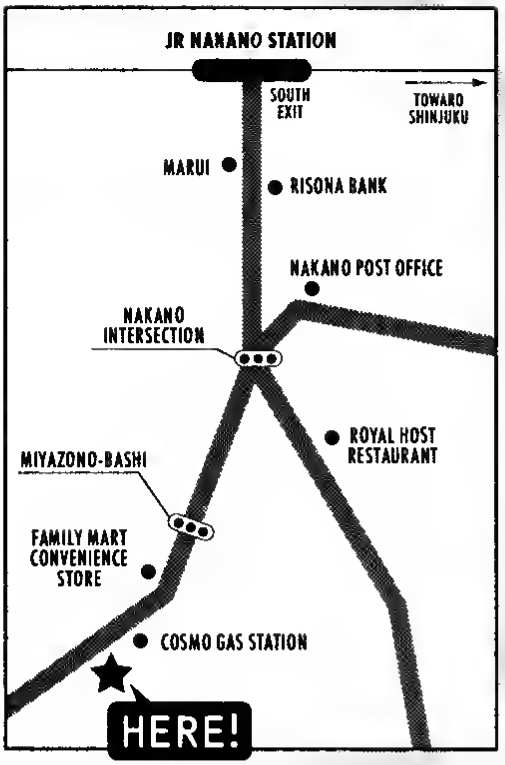

PHOTOS...
YOU KNOW, THIS SAUCE IS REALLY GOOD WHEN YOU DIP BREAD IN IT TOO!
Y-NAGA...
(There are only about sixteen seats.) Since there are so few, be sure to make a reservation
BUT WITH ALL THIS FOOD, IT'D BE BETTER TO COME WITH A LARGE GROUP.
THAT'S RIGHT! I PREFER A GROUP OF AT LEAST THREE.
YEAH, I KNOW, BUT I'LL TAKE A PHOTO ANYWAY...
Like taking photos of it after raping it
PASHA CLICK!
YOU KNOW, THIS REALLY FEELS LIKE AN INSULT TO THE FOOD.
SOUNDS LIKE SOMETHING OUT OF ONE OF THOSE DANGEROUS, FREAKY NEW RELIGIONS.
Here's your crab risotto!
THAT'S WHY WHEN I COME, I TRY TO ARRANGE THINGS SO THE NUMBER IS DIVISIBLE BY THREE.
IF YOU HAVE THREE PEOPLE, YOU CAN EACH ORDER A DIFFERENT DISH, LIKE PASTA OR RISOTTO. THEN ADD A PLATE OF THE SEAFOOD SALAD WE JUST HAD, AND A BOUILLABAISSE... AND IF YOU HAVE SIX, YOU CAN EVEN ADD A PIZZA.

YOU FORGOT TO TAKE PHOTOS AGAIN...
RIGHT? THE TOMATO CREAM SAUCE HAS A REALLY STRONG CRAB TASTE THAT MAKES IT SO GOOD!! WHEN YOU FEEL LIKE GOING ITALIAN, WHAT YOU'RE REALLY AFTER IS THAT KIND OF STRONG FLAVOR!!
WOW! YOU CAN REALLY TASTE THE CRAB!! THE TASTE JUST HITS YOU UPSIDE THE HEAD!!
You remove the crab from the shell with a crab fork
Y-NAGA!!
Of course, S-hara doesn't even get to choose the dessert
AH, AND FOR DESSERT, WE'LL HAVE ONE EACH OF THE CATALANA AND CREAM RICOTTA.
AFTER DINNER, YOU CAN CHOOSE FROM ONE OF THE FOLLOWING: COFFEE, TEA, CAPPUCCINO, OR ESPRESSO.
Coming right up!
You're like a ringer for the restaurant
BY THE WAY, AFTER THAT, THE CAMERA'S BATTERIES RAN OUT, AND THEY NEVER GOT ANY PHOTOS.
WE'RE USELESS. WE'RE UTTERLY USELESS HUMAN BEINGS...
.....
True fools
Y-NAGA! THIS CATALANA IS REALLY GOOD! I CAN DIE HAPPY NOW!
You sometimes talk like a randy old man, you know that?
THE ONE WITH BERRY SAUCE IS THE CREAM RICOTTA. EVEN THOUGH THE RESTAURANT IS VERY SMALL, IT HAS AROUND TEN DIFFERENT KINDS OF CAKE YOU CAN ORDER. IT'S A PRICELESS TREASURE IF YOU'RE BRINGING A GIRL WITH YOU!
THE THING WITH THE CARAMEL SAUCE ON TOP IS THE CATALANA. THINK OF IT AS A HEAVY PUDDING.

WHEN YOU EAT SOME GOOD FOOD, IT REALLY PICKS UP YOUR SPIRITS! I FEEL LIKE GIVING WORK EVERYTHING I'VE GOT TOMORROW!
AHH... THAT WAS GOOD!
THAT JUST MEANS YOU'RE NOT GONNA WORK TONIGHT.
ACTUALLY, SHE HAS. IF SHE LIKES A RESTAU-RANT, Y-NAGA HAS A BAD HABIT OF TRYING EVERYTHING ON THE MENU.
HAS SHE... TRIED ALL OF THE CAKES HERE...?
ASIDE FROM THIS, I'D ALSO RECOMMEND THEIR CHOCOLATE TIRAMISU AND CHOCOLATE CAKE!
The choco-late cake is so moist it just melts in your mouth! It's sooo good!
AND THAT VERY DAY, THEY HAVE SIX-SLICE BREAD AT A SPECIAL SALE PRICE OF ¥98 A BAG. LET'S DO OUR SHOPPING THEN.
LET'S WAIT TILL FRIDAY. TAKARAYA HAS A SPECIAL ON EGGS ON FRIDAYS. ONE PACK OF MS-SIZE EGGS FOR ¥88.
SOUNDS GOOD!
ALSO, WE'RE ALMOST OUT OF EGGS. WHAT DO YOU WANT TO DO?
OH, RIGHT, Y-NAGA! TOMORROW'S PAPER DAY FOR RECYCLING, SO PUT OUT ANY OLD MAGAZINES YOU DON'T WANT TO KEEP.
...THEY JUST LIVE UNDER THE SAME ROOF.
I'VE GOT A GIRL THAT I LIKE TOO.
I'VE GOT A GUY THAT I'M HOOKED ON.
AND IT ISN'T THIS ONE!!
This is what they are like, but...

Il Primo

[Address]
Ikeda Building, 1st Floor
5-46-5 Chuuou, Nakano-ku, Tokyo
[Telephone]
03-3384-3981
[Hours]
11:00 AM - 2:00 PM,
5:00 PM - 10:00 PM
[Closed On]
Wednesdays and every third Tuesday of the month
[Directions]
A ten-minute walk from the south entrance of Nakano Station on the JR Chuuou Line
[Parking]
None. (There are paid parking lots nearby.)

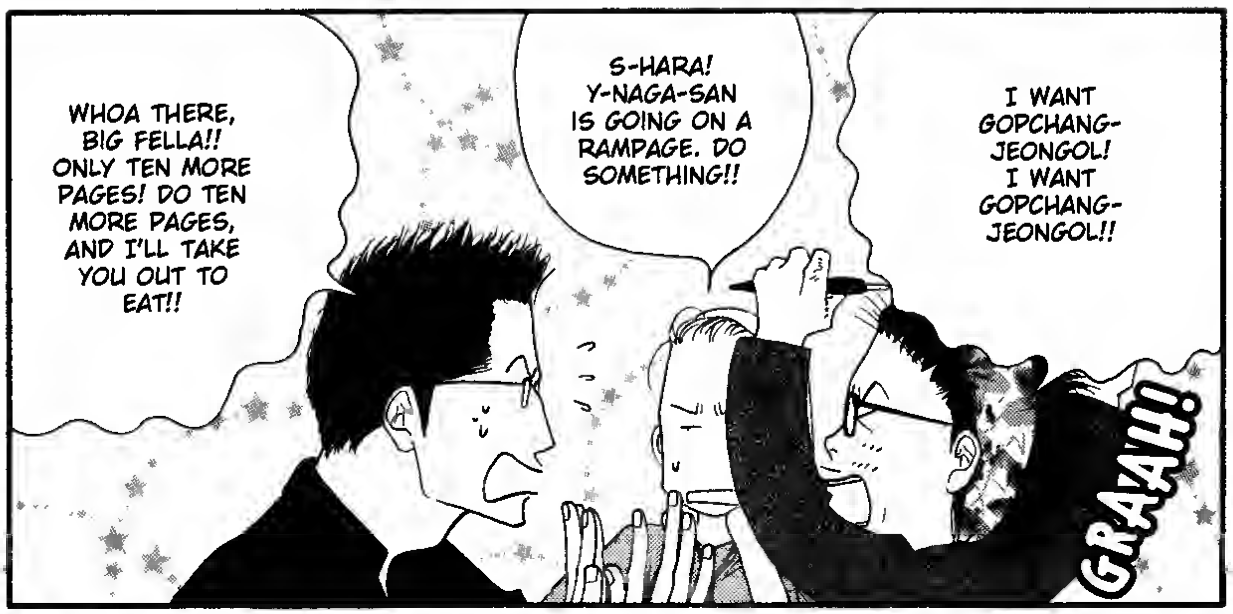


FUMI YOSHINAGA'S COMMENTS

I WASN'T ABLE TO DRAW IT HERE, BUT I ALSO RECOMMEND THE SEA URCHIN SPAGHETTI SARDINIAN. THEY REALLY PUT A GENEROUS PORTION OF SEA URCHIN ON IT AND FLAVOR IT WITH A SIMPLE COMBINATION OF PEPPERONCINI AND OTHER PEPPERS. (NOT A CREAM BASE.) IT'S REALLY GOOD! I ALSO RECOMMEND THE SQUID-INK RISOTTO. PRICE RANGE: EVENING, APPRX. ¥3500 - 6000.

NOT LOVE BUT
DELICIOUS
FOODS
MAKE ME
SO HAPPY!

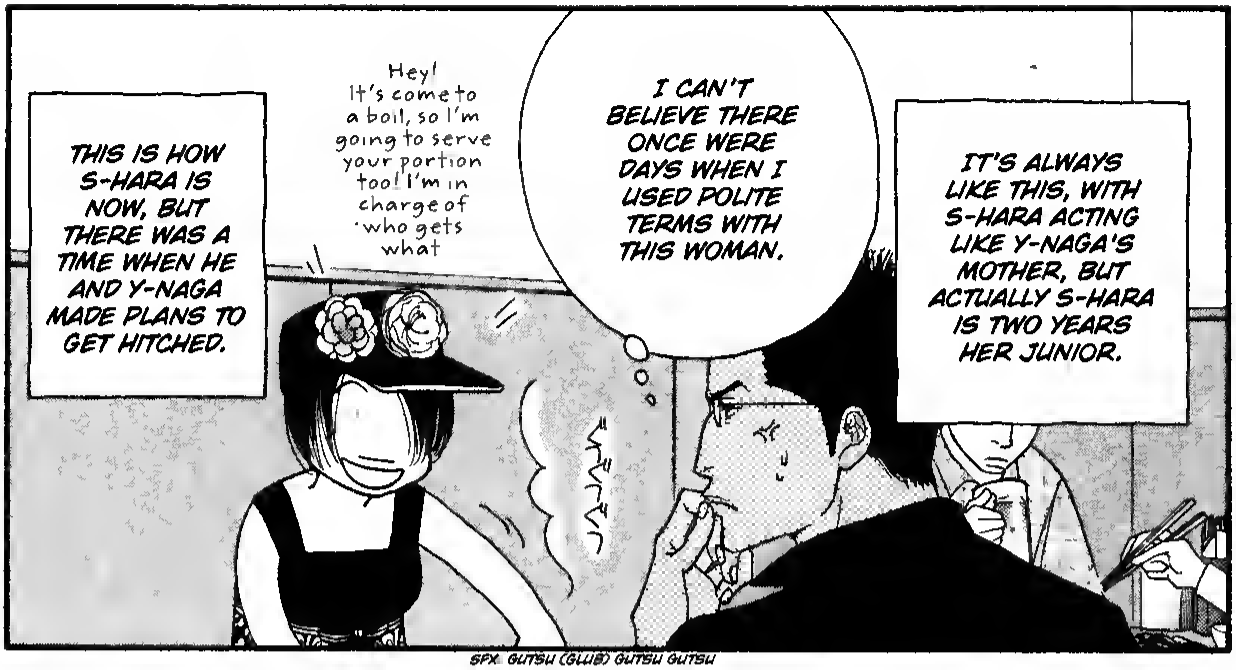
#2
I WANT TO EAT SOME GOPCHANG-JEONGOL!
GOPCHANG-JEONGOL IS A KOREAN STEWPOT DISH WITH BEEF GIBLETS AND VEGETABLES.

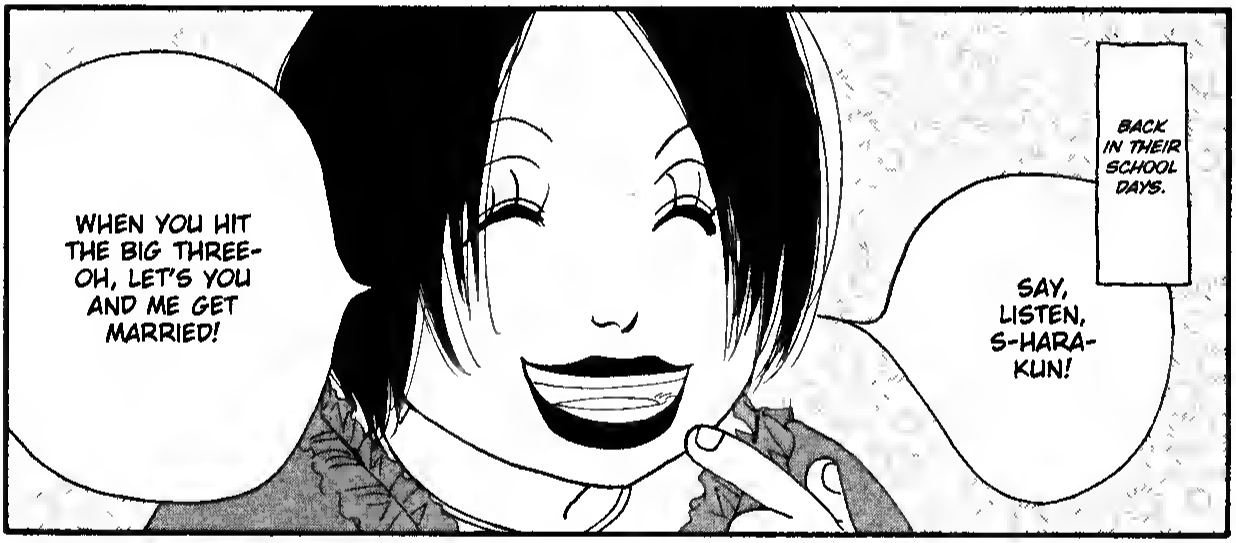

WHOA THERE, BIG FELLA!! ONLY TEN MORE PAGES! DO TEN MORE PAGES, AND I'LL TAKE YOU OUT TO EAT!!
S-HARA! Y-NAGA-SAN IS GOING ON A RAMPAGE. DO SOMETHING!!
I WANT GOPCHANG-JEONGOL! I WANT GOPCHANG-JEONGOL!!
GRAAH!

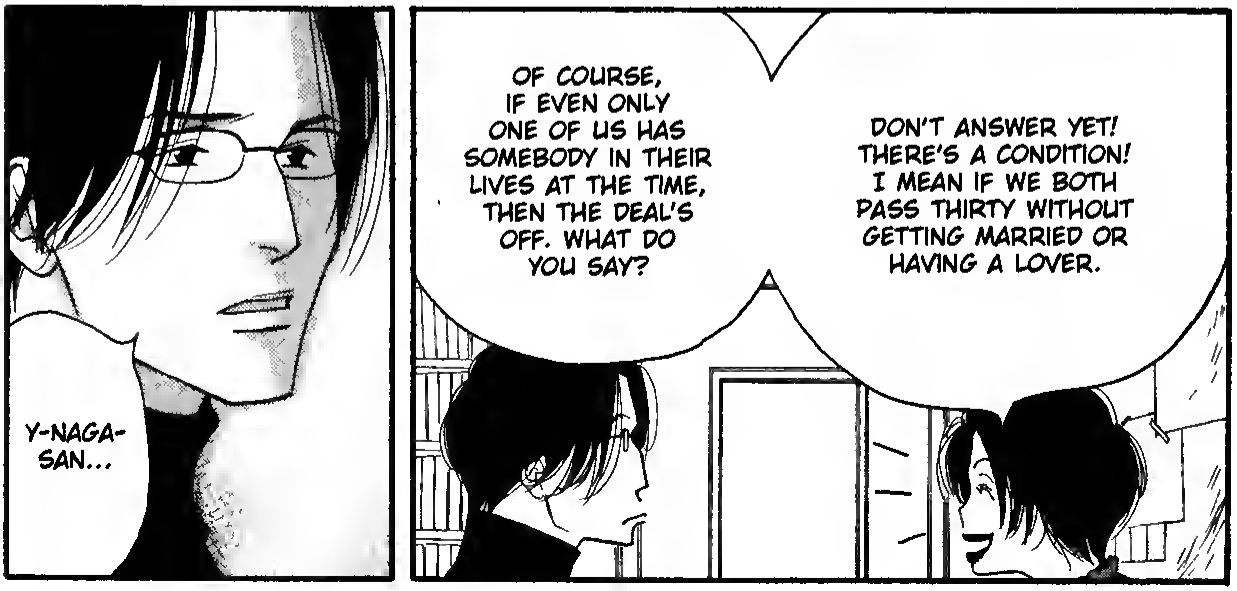
Tweezed her eyebrows
Kimchi manju (dumplings)
Gopchang-jeongol. Garland chrysanthemum, giblets, scallions, enoki mushrooms, tofu, shiitake mushrooms, and later, udon
BY REPEATING "JUST TEN MORE PAGES," S-HARA KEPT HER DRAWING AND DIDN'T LET HER OUT UNTIL ALL THE PAGES WERE FINISHED. Y-NAGA NEVER NOTICED.
WE FINISHED THE MANGA CHAPTER! CONGRATS!!
YAAAAY!!
THE HAPPIEST TIMES IN Y-NAGA'S LIFE ARE WHEN OTHERS CONFIRM THAT FOODS SHE LIKES ARE DELICIOUS.
AH! YUM!
TOLD YA SO!
LET ME GIVE IT A TRY.
SAY, THESE KIMCHI DUMPLINGS ARE REALLY TASTY, S-HARA!
MMMM!!
Hmph
はが

*It's impolite to point your chopsticks at people like that.

...YOU'RE SPILLING ON THE FRONT OF YOUR DRESS.
I LIKE THAT THEY'RE BOILED! THE DUMPLING SKIN JUST SLIDES DOWN YOUR THROAT!! IT PRACTICALLY MELTS!! I LOVE BOILED DUMPLINGS!!
Y-NAGA...
AHHH!!
DAAAAA (DRRRIBBLE)
タ
ー
YOU CAN FIND A SOY SAUCE STAIN ON EVERY PIECE OF CLOTHING YOU HAVE.
Doesn't overreact because she always does it
AHHH. I DID IT AGAIN. AND THIS IS A NEW DRESS TOO.
SFX: TE (SHF) TE
BEFORE YOU START GIVING HAUGHTY LECTURES, WHY DON'T YOU MOP UP SOME OF THAT BEER YOU SPILLED DOWN THE FRONT OF YOUR DRESS!?
And it's full of vegetables so it's good for you! And afterward they add egg, and it's so good you could cry!
LISTEN, S-HARA! THIS GOPCHANG-JEONGOL SOUP MAY BE BRIGHT RED, BUT IT'S NOTHING LIKE KIMCHI JJIGAE! IT'S REALLY LIGHT FARE. THE FIRST TASTE IS OF MILD BEEF-BONE BROTH, AND ONLY AFTERWARD DOES THE SPICY FLAVOR COME TO THE FORE. IT'S REALLY GOOD! HAVE SOME! HAVE SOME!


THIS IS HOW S-HARA IS NOW, BUT THERE WAS A TIME WHEN HE AND Y-NAGA MADE PLANS TO GET HITCHED.
Hey! It's come to a boil, so I'm going to serve your portion too! I'm in charge of who gets what
I CAN'T BELIEVE THERE ONCE WERE DAYS WHEN I USED POLITE TERMS WITH THIS WOMAN.
IT'S ALWAYS LIKE THIS, WITH S-HARA ACTING LIKE Y-NAGA'S MOTHER, BUT ACTUALLY S-HARA IS TWO YEARS HER JUNIOR.
SFX. GUTSU (GLUB) GUTSU GUTSU


BACK IN THEIR SCHOOL DAYS.
SAY, LISTEN, S-HARA-KUN!
WHEN YOU HIT THE BIG THREE-OH, LET'S YOU AND ME GET MARRIED!

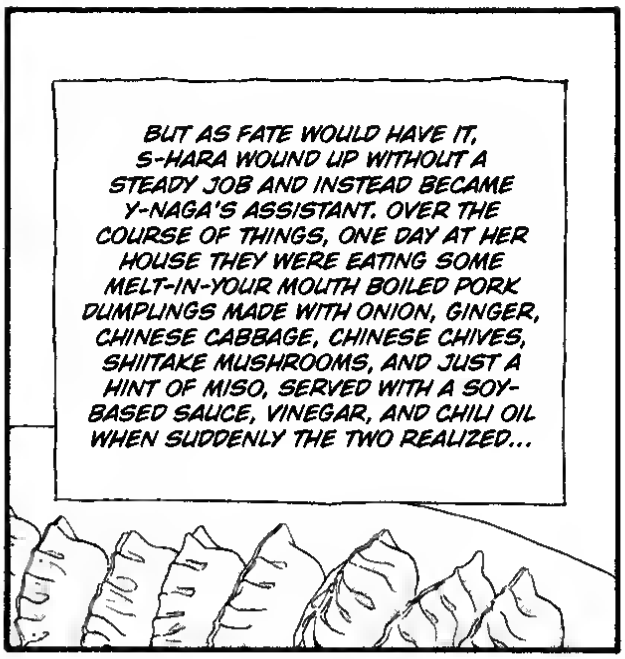

Y-NAGA-SAN...
OF COURSE, IF EVEN ONLY ONE OF US HAS SOMEBODY IN THEIR LIVES AT THE TIME, THEN THE DEAL'S OFF. WHAT DO YOU SAY?
DON'T ANSWER YET! THERE'S A CONDITION! I MEAN IF WE BOTH PASS THIRTY WITHOUT GETTING MARRIED OR HAVING A LOVER.

.....

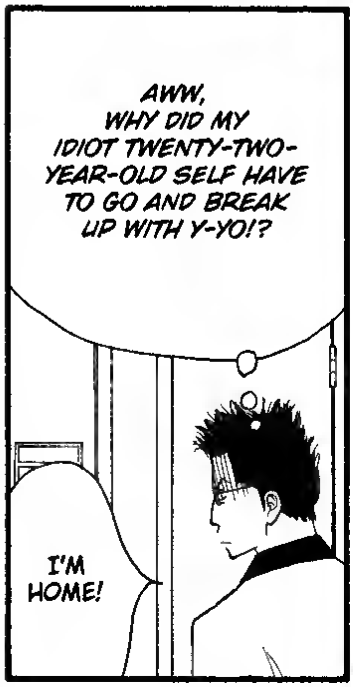
ONE OF Y-NAGA'S KEY CHARMS IS THAT SHE DOESN'T MINCE HER WORDS.
YUP!!
...YOU WANT ME AS BACKUP, HUH?
KIPPARI BLUNT

SO S-HARA GAVE HIS OKAY, BUT ONLY BECAUSE HE COULDN'T IMAGINE HIMSELF GETTING ALL THE WAY TO THIRTY AND NOT HAVING A GIRLFRIEND. EVEN AT THE TIME, S-HARA WAS KEEPING IT A SECRET FROM THE CLUB MEMBERS THAT HE ACTUALLY HAD A GIRLFRIEND.
SCORE!!
OKAY, I'M IN.

AS SHE WAS HIS SENPAI, HE COULDN'T SAY WHAT HE THOUGHT OUT LOUD. AFTER ALL, HE WAS POSITIVE THAT HE WOULD NEVER TURN THIRTY WITHOUT A WOMAN AT HIS SIDE.
SURE, YA DON'T, YA HORNY LITTLE FREAK!!
GRRRR!
Ha-ha-ha-ha! Oh, don't be like that! It'll be fine! We're not getting married! And just to be clear, I have no interest in tying the knot with you, S-hara-kun!
AFTER THAT, S-HARA FOUND OUT THAT Y-NAGA HAD SIMILARLY PROPOSITIONED NEARLY ALL THE OTHER MEN IN THE CLUB, ONLY TO BE REJECTED BY ALL. S-HARA GOT REALLY MAD, BUT—


BUT AS FATE WOULD HAVE IT, S-HARA WOUND UP WITHOUT A STEADY JOB AND INSTEAD BECAME Y-NAGA'S ASSISTANT. OVER THE COURSE OF THINGS, ONE DAY AT HER HOUSE THEY WERE EATING SOME MELT-IN-YOUR MOUTH BOILED PORK DUMPLINGS MADE WITH ONION, GINGER, CHINESE CABBAGE, CHINESE CHIVES, SHIITAKE MUSHROOMS, AND JUST A HINT OF MISO, SERVED WITH A SOY-BASED SAUCE, VINEGAR, AND CHILI OIL WHEN SUDDENLY THE TWO REALIZED...

SFX GUTSU (GULP) GUTSU GUTSU



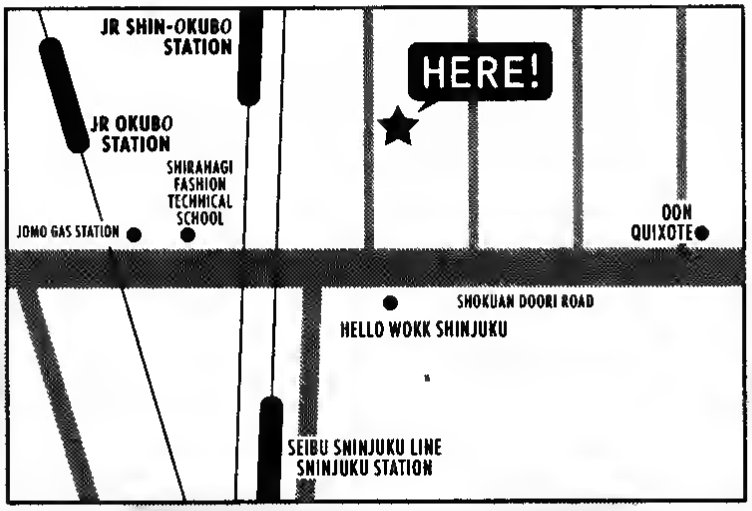
YEAH? WHAT HAPPENED?
I DON'T WANNA TALK ABOUT IT!!
OKAY, WHAT ARE YOU DOING CURLED UP ON THE FLOOR?
I DON'T LIKE WHAT HAPPENED.
WHEN I TURN THIRTY-FIVE, I CAN MARRY S-HARA.
WHEN I TURN THIRTY-FIVE, I CAN MARRY S-HARA.
WHEN I TURN THIRTY-FIVE, I CAN MARRY S-HARA.

...WHEN WE TURN THIRTY-FIVE, I CAN MARRY S-HARA.
BUT...
NO, I DON'T!!
WHAT'S WITH YOU? YOU WANT TO MARRY ME THAT MUCH?
I SEE.
...THE MORE THEY CAME TO KNOW EACH OTHER, THE MORE THEY BOTH UNDERSTOOD MARRIAGE WAS OUT OF THE QUESTION.
WHEN WE HIT THIRTY-FIVE. I WONDER IF WE CAN PUSH IT TO FORTY?
THIS IS WHAT THESE TWO ARE LIKE, BUT...
SFX: GUTSU (GLUB) GUTSU GUTSU

KOREAN HOME COOKING RESTAURANT

HALLELUJAH

[Address] Shirahage Building, 1st Floor 1-5-6 Hyakunin-cho, Shinjuku-ku, Tokyo
[Telephone] 03-3200-0112
[Hours] Mon-Thurs 5:00 PM - 12:00 AM, Fri 5:00 PM - 1:00 AM
Sat, Sun, Holidays 12:00 PM - 12:00 AM (Special lunchtime hours
12:00 PM - 3:00 PM on Sat & Sun only.)
[Closed] Never.
[Directions] A five-minute walk from either JR Okubo Station or JR Shin-Okubu Station
A two-minute walk from Seibu Shinjuku Station
[Parking] None. (There are paid parking lots nearby.)



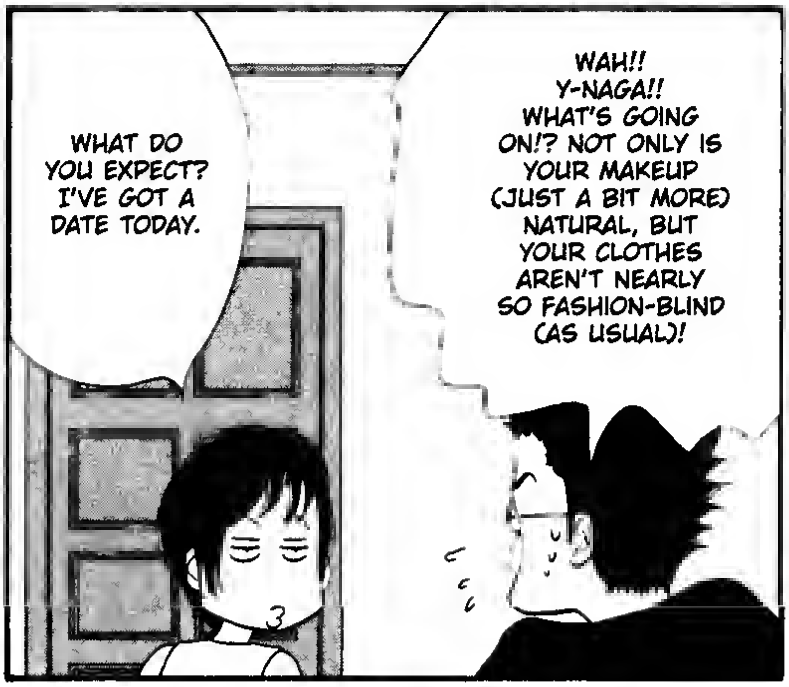
FUMI YOSHINAGA'S COMMENTS

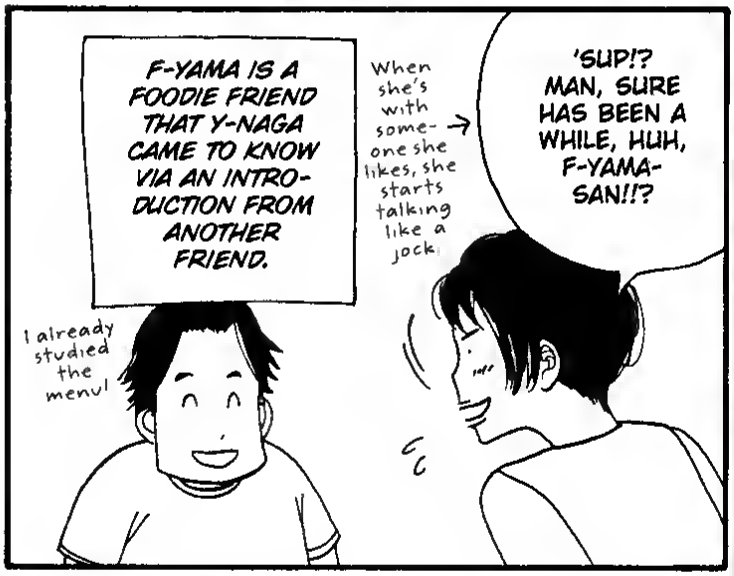
HERE YOU CAN GET BULGOGI (A SORT OF KOREAN SUKIYAKI DISH) THAT IS REALLY DELICIOUS. IF YOU BRING FOUR OR MORE PEOPLE, YOU CAN TRY OUT A WHOLE LOT OF DISHES PRICE RANGE: APPRX. ¥2000 - 4000. SUCH REASONABLE PRICES THEY'RE SUPER BUSY WITH END-OF-THE-YEAR PARTIES, SO IT'S RECOMMENDED THAT YOU BOOK AHEAD DURING THAT SEASON.

NOT LOVE
BUT
DELICIOUS
FOODS
MAKE ME
SO HAPPY!

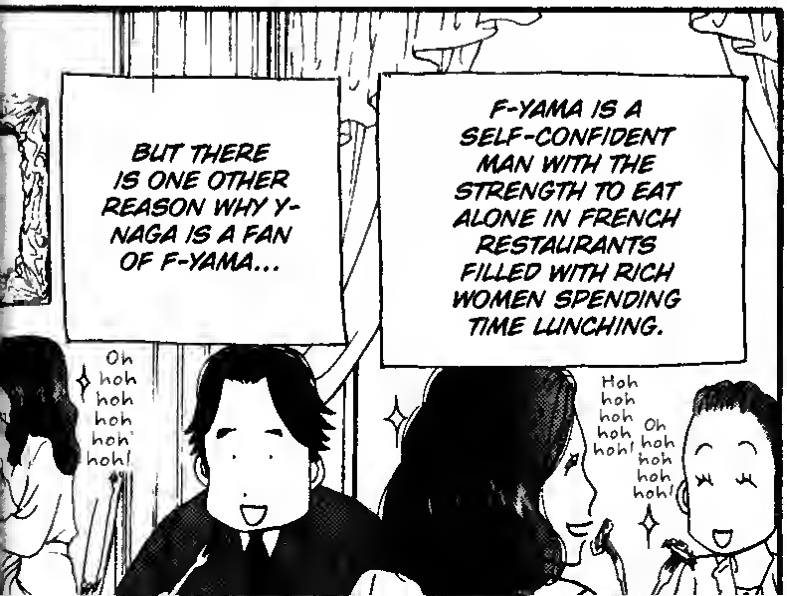
OKAY.
I'M HEADING
OUT FOR
A BIT.
MAGAZINE: ASAKURA YU— / ATAFUTAAN
#3

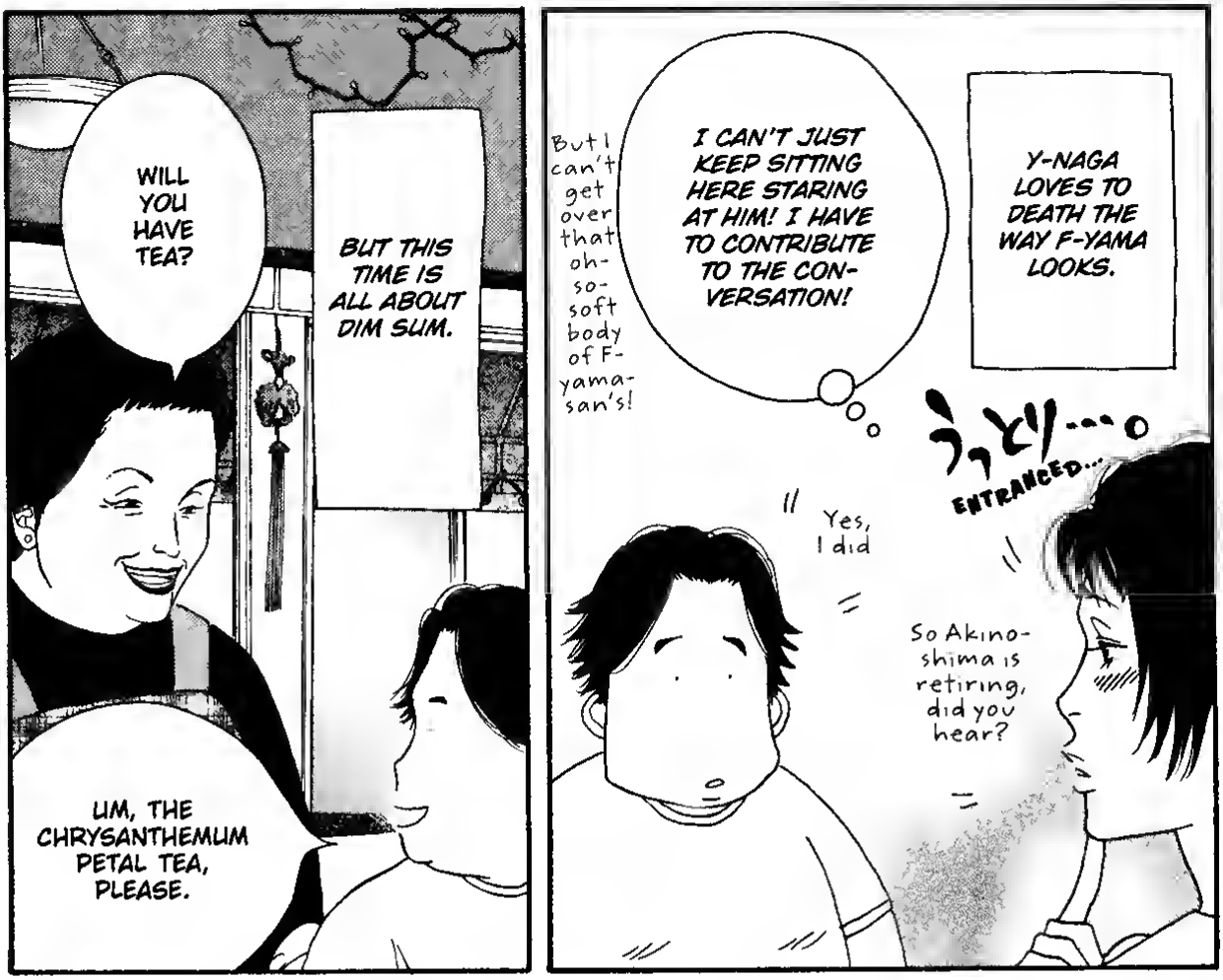
SIGN: CHINESE CHAKAN

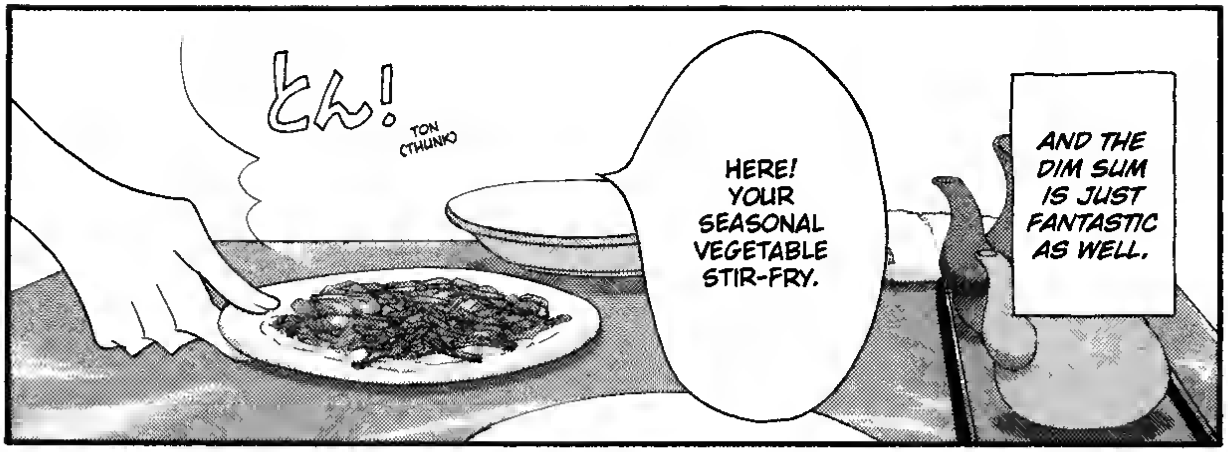

WAH!! Y-NAGA!! WHAT'S GOING ON!? NOT ONLY IS YOUR MAKEUP (JUST A BIT MORE) NATURAL, BUT YOUR CLOTHES AREN'T NEARLY SO FASHION-BLIND (AS USUAL)!
WHAT DO YOU EXPECT? I'VE GOT A DATE TODAY.


F-YAMA IS A FOODIE FRIEND THAT Y-NAGA CAME TO KNOW VIA AN INTRO-DUCTION FROM ANOTHER FRIEND.
When she's with some-one she likes, she starts talking like a jock.
'SUP!? MAN, SURE HAS BEEN A WHILE, HUH, F-YAMA-SAN!!?
I already studied the menu!

SIGN: ALL YOU CAN EAT / ANY OF THE DISHES / AS MUCH AS YOU WANT! / ¥2,500 / DIM SUM RESTAURANT / CHAKAN

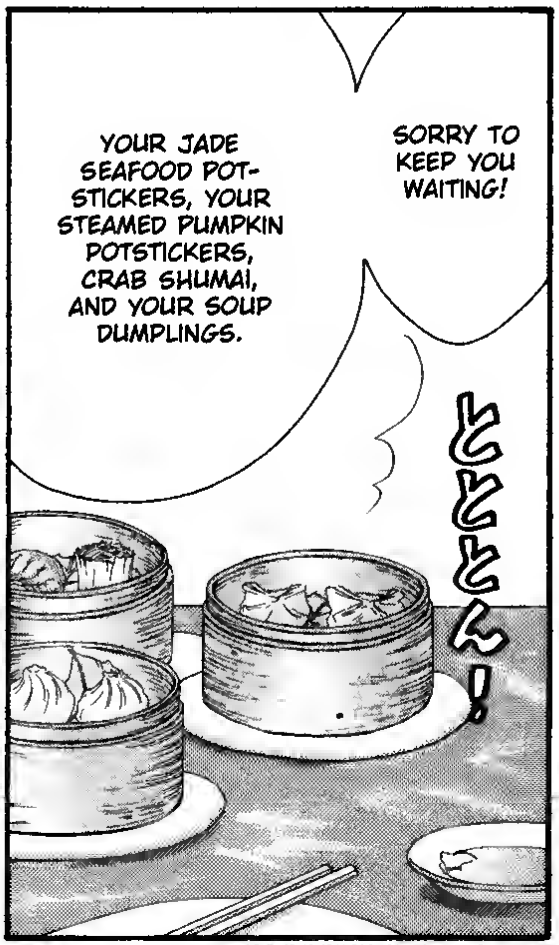

BUT THERE IS ONE OTHER REASON WHY Y-NAGA IS A FAN OF F-YAMA...
F-YAMA IS A SELF-CONFIDENT MAN WITH THE STRENGTH TO EAT ALONE IN FRENCH RESTAURANTS FILLED WITH RICH WOMEN SPENDING TIME LUNCHING.
Oh hoh hoh hoh hoh!
Hoh hoh hoh hoh hoh!
Oh hoh hoh hoh hoh!


WILL YOU HAVE TEA?
BUT THIS TIME IS ALL ABOUT DIM SUM.
UM, THE CHRYSANTHEMUM PETAL TEA, PLEASE.
Y-NAGA LOVES TO DEATH THE WAY F-YAMA LOOKS.
I CAN'T JUST KEEP SITTING HERE STARING AT HIM! I HAVE TO CONTRIBUTE TO THE CONVERSATION!
But I can't get over that oh-so-soft body of F-yama-san's!
ENTRANCED...
Yes, I did
So Akino-shima is retiring, did you hear?
Fuuu..
KUI (GULP)
THIS PLACE IS A SPECIALTY SHOP THAT SELLS TEA LEAVES IMPORTED FROM CHINA, SO ANY TEA YOU HAVE THERE IS SIMPLY DELICIOUS. THE LADY MAKES THE FIRST POT FOR YOU AT A SPEED THE EYES CAN HARDLY FOLLOW.
You have to pour the hot water in a big gush into the small teapot
And here you go!
TON (THUNK)
DELICIOUS ...
IT HAS AN OOLONG TEA BASE, AND WHEN YOU DRINK IT, THE FRAGRANCE OF CHRYSAN-THEMUM COMES WAFTING UP.
IT'S SO GOOD...



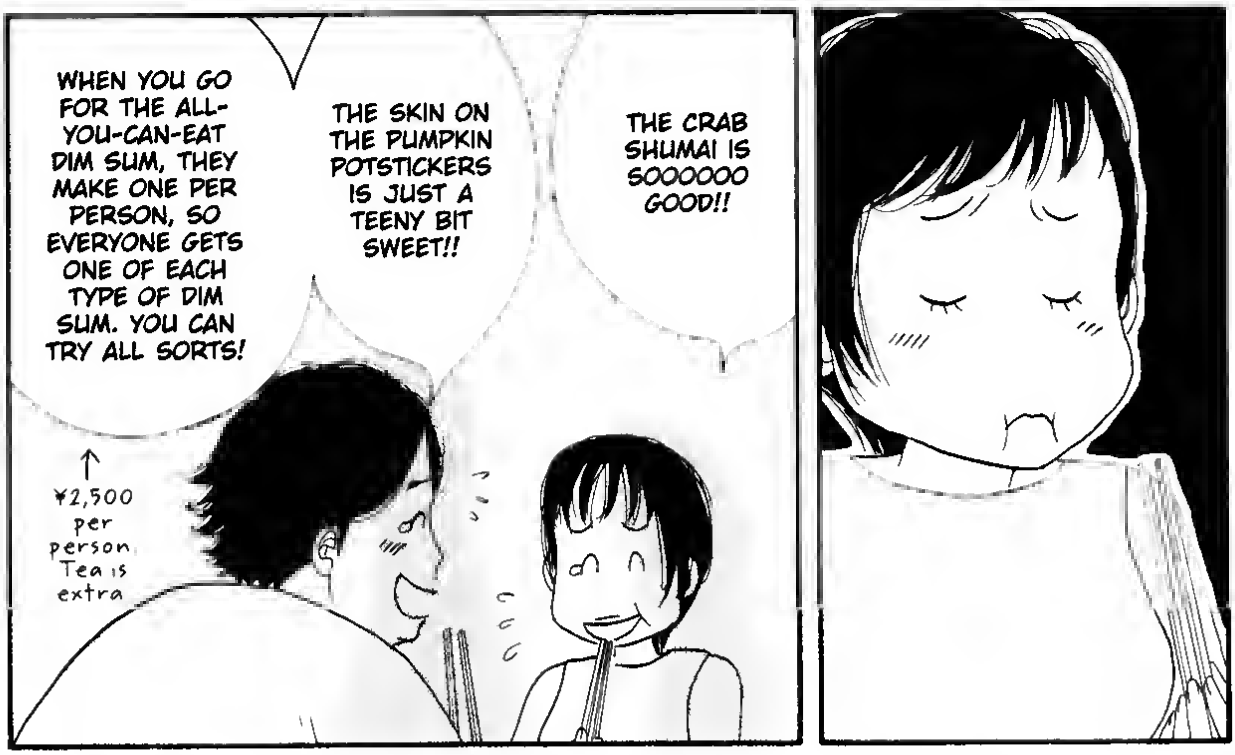
WELL, IT'S PROBABLY BECAUSE THEY FIRST FRY UP THE MINCED GARLIC AND GINGER IN THE PAN. AND THE CHICKEN STOCK SOUP ALSO...
As foodies, they're always searching for root causes
HOW CAN A SIMPLE STIR-FRY OF VEGGIES IN SALT BE SO GOOD!?

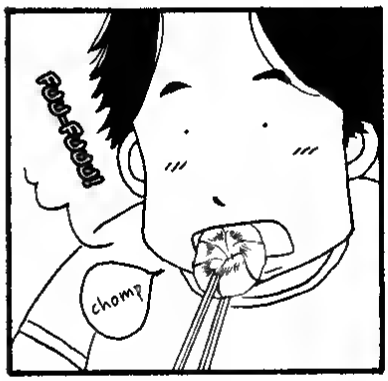
THE JADE POTSTICKERS' GREEN COMES FROM SPINACH.
OHH! THE YELLOWISH COLOR OF THESE PUMPKIN POTSTICKERS IS SO PRETTY!
福禄寿
¥500
Time to dig in!


SORRY TO KEEP YOU WAITING!
YOUR JADE SEAFOOD POT-STICKERS, YOUR STEAMED PUMPKIN POTSTICKERS, CRAB SHUMAI, AND YOUR SOUP DUMPLINGS.
とととん!

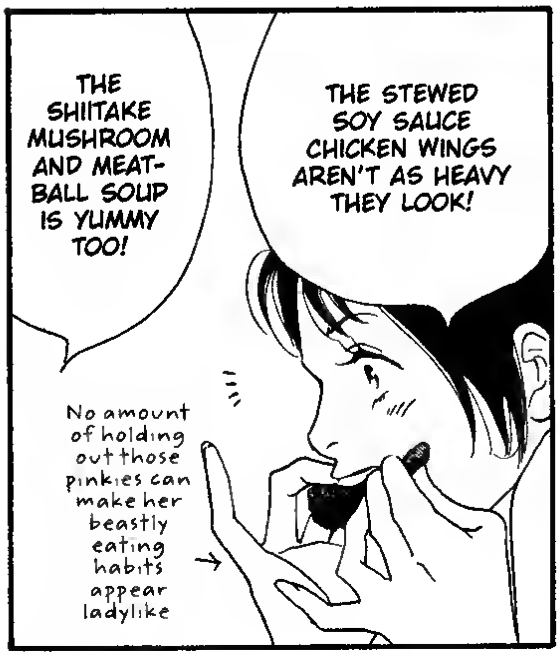
WALL HANGING: FUKUROKUJU (ONE OF THE SEVEN GODS OF GOOD FORTUNE); SIGN: GARLIC DOWED MEOO!

SFX: TOTOTON (DO-DO-DO-DOOM)


WHEN YOU GO FOR THE ALL-YOU-CAN-EAT DIM SUM, THEY MAKE ONE PER PERSON, SO EVERYONE GETS ONE OF EACH TYPE OF DIM SUM. YOU CAN TRY ALL SORTS!
THE SKIN ON THE PUMPKIN POTSTICKERS IS JUST A TEENY BIT SWEET!!
THE CRAB SHUMAI IS SOOOOOO GOOD!!
↑ ¥2,500 per person. Tea is extra


FUDA-FUDA!!
chomp

ANOTHER DISH YOU ABSOLUTELY HAVE TO TRY IS THE SHRIMP AND CHINESE CHIVE FRIED MANJU.


THE SHIITAKE MUSHROOM AND MEAT-BALL SOUP IS YUMMY TOO!
THE STEWED SOY SAUCE CHICKEN WINGS AREN'T AS HEAVY THEY LOOK!
No amount of holding out those pinkies can make her beastly eating habits appear ladylike

ISSH SHOOO DASHTY, F-YAMA-HAN! ONE BITE AND THE SHIMP JUST SHNAPS AND THERE ARE SHO MANY SHIVES!
HILISHAAS! HILISHAAS!!

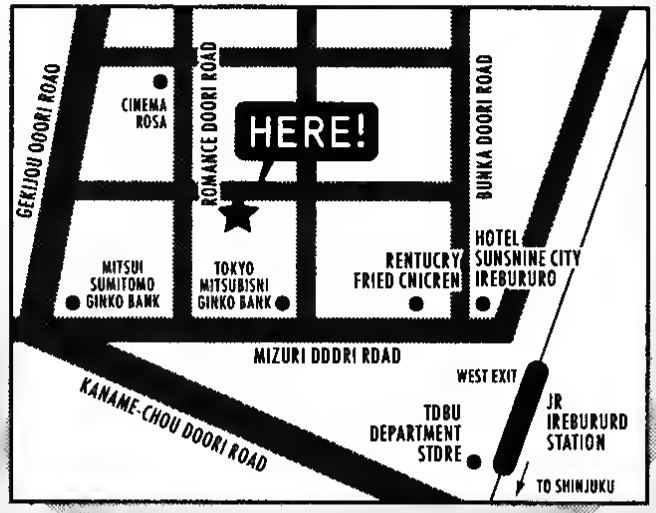
Oolong Jelly.
But they have sweet, thick milk poured on top.
The jelly part's not the slightest bit sweet.
YOU TWO CAN SURE PACK IT AWAY!
よく食ったね!
AFTER THAT, THEY HAD THE SEAFOOD SPRING ROLLS WITH THEIR CRISPY SKIN AND HOT, DRIPPY FILLING, AND THE SHRIMP POT-STICKERS, AND SHARK FIN POTSTICKERS, AND THE CHINESE-STYLE STICKY RICE. THE LAST TWO ITEMS THEY ORDERED WERE SWEET DESSERTS.
TWO ORDERS OF OOLONG JELLY AND CUSTARD-FILLED PEACH MANJU!
THE OUTSIDE IS DELICIOUS IN AND OF ITSELF!
Bite in, and the steam really wafts up!
Custard-filled yellow peach manju
THE MILK PART IS WHAT MAKES IT TASTY!
AHH... THAT WAS SO GOOD!!
ぷっはー!!
PWHAAAAH!!
Glug glug glug glug glug
Glug glug glug glug glug

Good evening. I'm Peter Barakan
I KNEW SHE WOULD COME HOME DRUNK.
IIII'MMMM HOOOOMMMME!
KACHA (CLICK)
BATTAAAN (SLAMMM)
NIGHT FALLS...
OOOOOF...
DOSA (WHUD)
BATAN (WHUMP)
UR-RRNN...
PULL PULL PULL
MUKUURI (JUMP)
UHHHNN...
tug tug

SEEMS I FOUND ONE OF HER STRONG SUITS IN THE LAST PLACE I WOULD'VE EXPECTED.
And she spilled food on her dress again like always...
EVEN WITHOUT HER BRA, HER BREASTS STAND UP NICE AND FIRM.
snore
I'VE GOT TO CALM DOWN! I KNOW THE FACE THAT'S UNDER THAT THICK, HARDENED MASK OF MAKEUP!! I SHOULD UNLOAD A CHAMBER FIRST! IT ISN'T TOO LATE TO THINK THIS OVER AFTERWARD.
NO, NO, NO!!
relieved...
WOW. I'M AMAZINGLY SURPRISED AT HOW MUCH I DON'T CARE ANYMORE.
FOUR MIN-UTES LATER.
WHAT AN AWFUL FACE!!
Your skin is all shiny and sticky!
My mascara ran!
NOOOOO!
Bedhead
tweet tweet tweet
AND REMEMBER, PEOPLE, TAKE OFF YOUR MAKEUP BEFORE YOU SLEEP.

Chinese Chakan Restaurant #2

[Address] Mikasa Building, 2nd Floor, 1-22-8 Nishi-Ikebukuro, Toshima-ku, Tokyo
[Telephone] 03-3985-5183
[Hours] Mon-Fri 11:30 AM - 12:30 AM Sat, Sun, Holidays 11:30 AM - Midnight
[Closed] Never
[Directions] A two-minute walk from the JR Ikebukuro West Exit.
[Parking] None



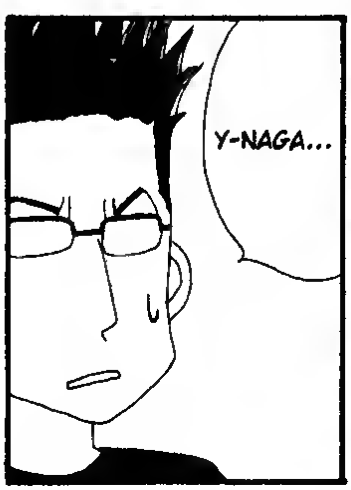
FUMI YOSHINAGA'S COMMENTS

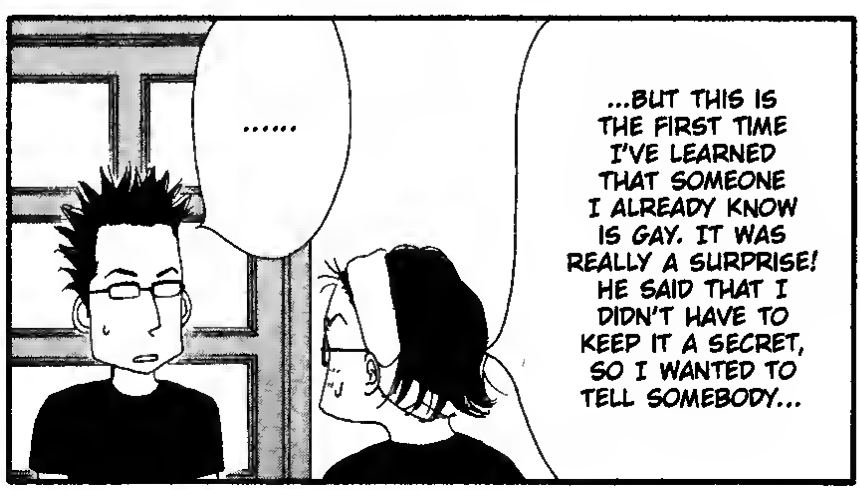
IT DOESN'T MATTER IF IT'S AFTERNOON OR EVENING, YOU CAN ORDER THE ALL-YOU-CAN-EAT COURSE FOR ¥2500. THE ALL-YOU-CAN-EAT IS LIMITED TO NINETY MINUTES, BUT THAT'S JUST THE TIME LIMIT FOR PLACING YOUR ORDER, SO YOU CAN STAY AT THE TABLE AND TAKE YOUR TIME ENJOYING THE FOOD EVEN AFTER YOUR NINETY MINUTES ARE DONE.

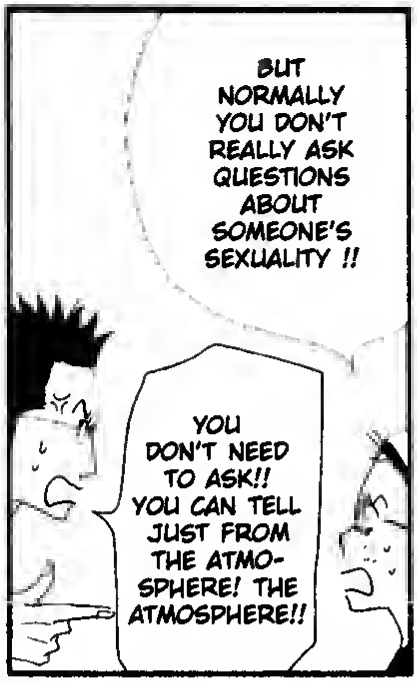
NOT LOVE
BUT
DELICIOUS
FOODS
MAKE ME
SO HAPPY!

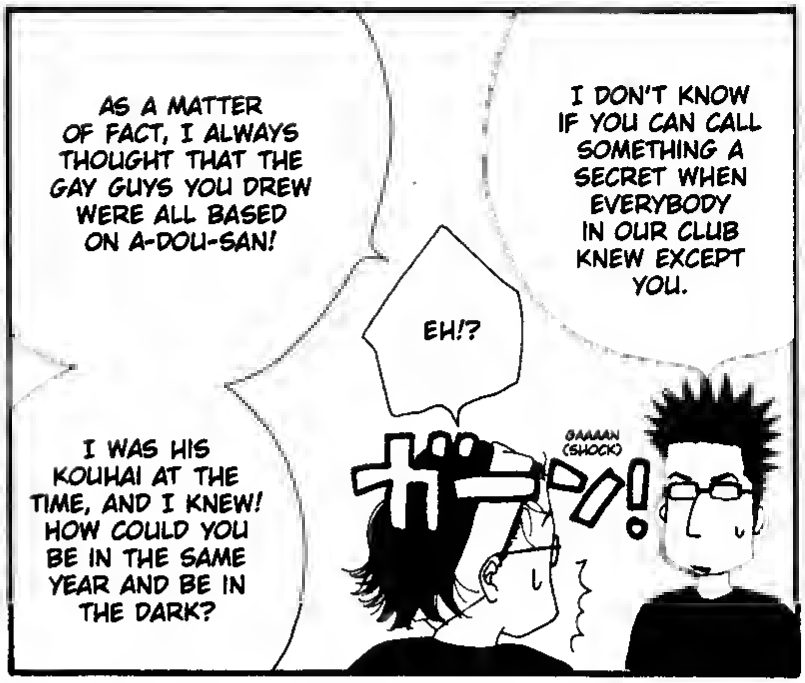
4

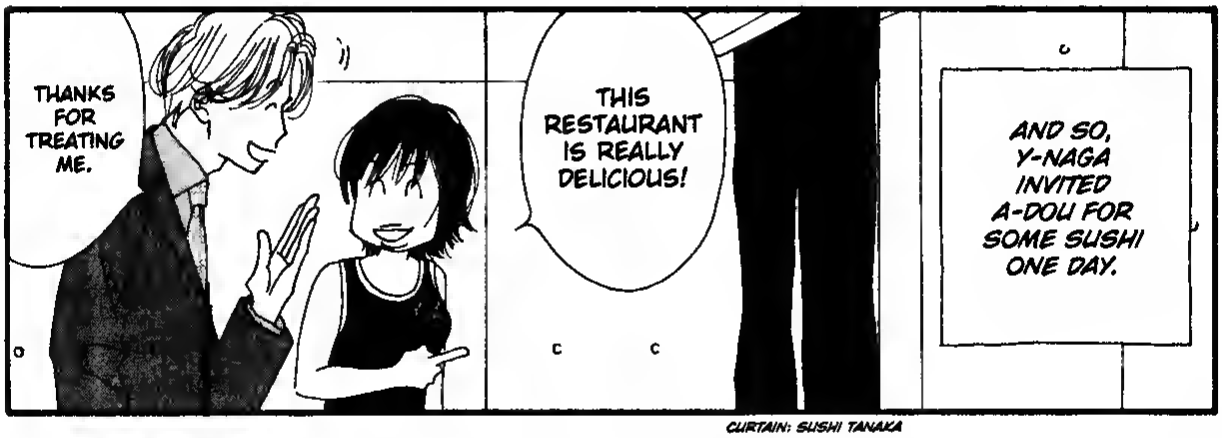
IT WAS ONLY RECENTLY THAT Y-NAGA REALIZED HER FRIEND A-DOU WAS GAY.



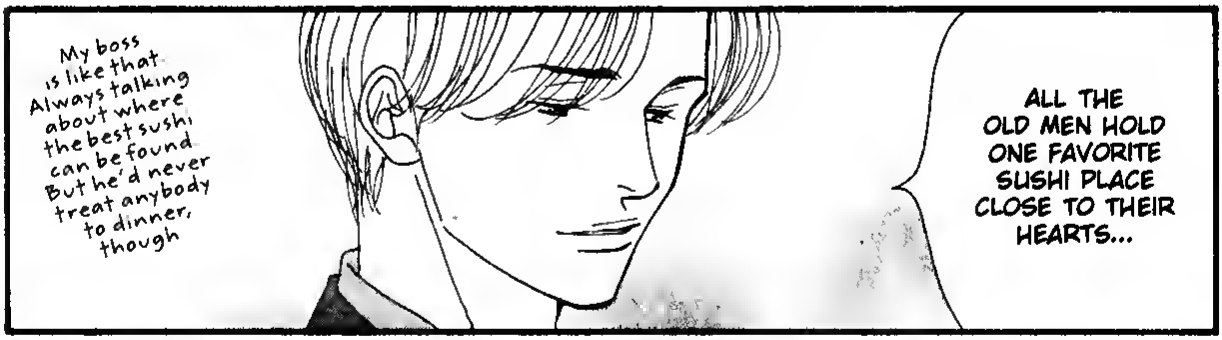

.....
...BUT THIS IS THE FIRST TIME I'VE LEARNED THAT SOMEONE I ALREADY KNOW IS GAY. IT WAS REALLY A SURPRISE! HE SAID THAT I DIDN'T HAVE TO KEEP IT A SECRET, SO I WANTED TO TELL SOMEBODY...


BUT NORMALLY YOU DON'T REALLY ASK QUESTIONS ABOUT SOMEONE'S SEXUALITY !!
YOU DON'T NEED TO ASK!! YOU CAN TELL JUST FROM THE ATMO-SPHERE! THE ATMOSPHERE!!

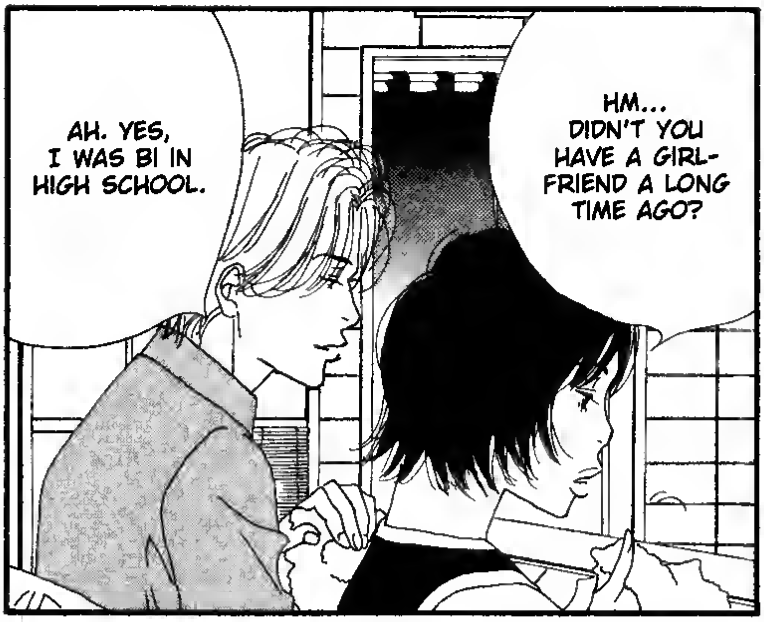

AS A MATTER OF FACT, I ALWAYS THOUGHT THAT THE GAY GUYS YOU DREW WERE ALL BASED ON A-DOU-SAN!
I DON'T KNOW IF YOU CAN CALL SOMETHING A SECRET WHEN EVERYBODY IN OUR CLUB KNEW EXCEPT YOU.
EH!?
I WAS HIS KOUHAI AT THE TIME, AND I KNEW! HOW COULD YOU BE IN THE SAME YEAR AND BE IN THE DARK?
GAAAAN (SHOCK)



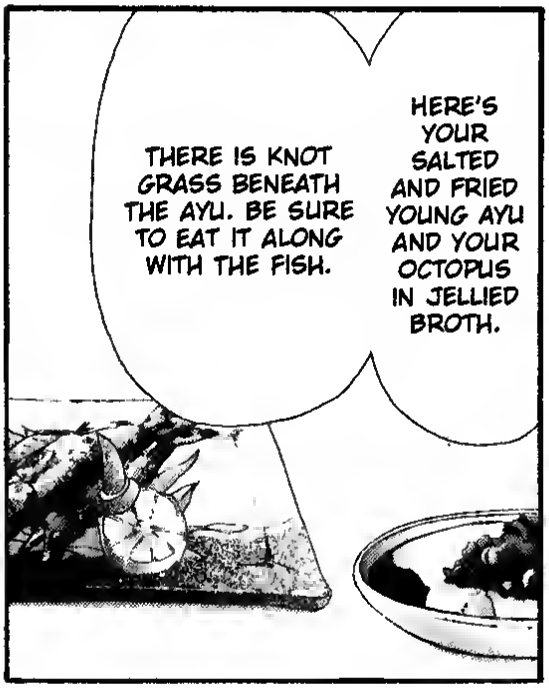
CURTAIN: SUSHI TANAKA

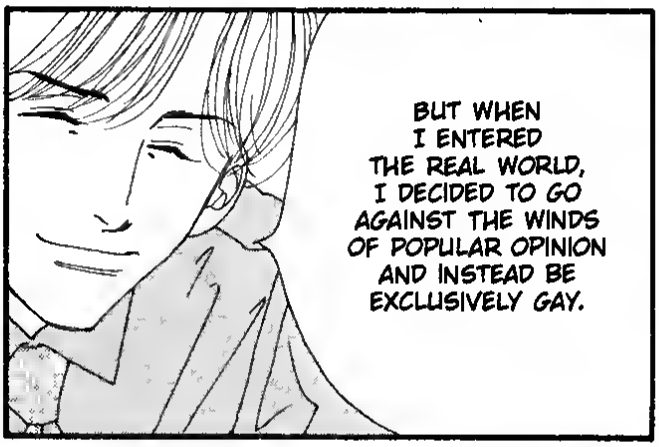

My boss is like that. Always talking about where the best sushi can be found. But he'd never treat anybody to dinner, though
ALL THE OLD MEN HOLD ONE FAVORITE SUSHI PLACE CLOSE TO THEIR HEARTS...

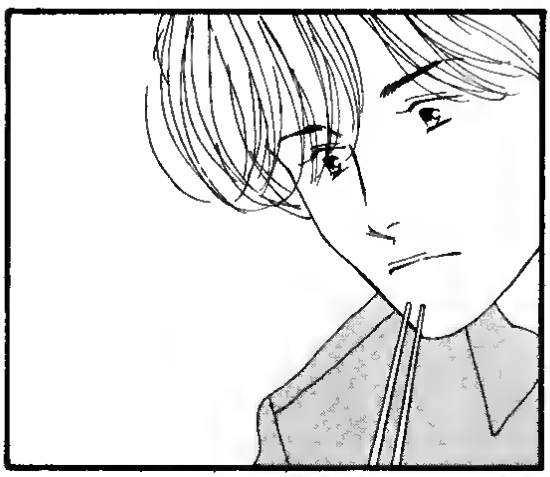
OHHH, REALLY? WELL, I DON'T MIND! I LIKE MIDDLE-AGED MEN!
YOU WOULDN'T THINK SO JUST BY LOOKING AT HIM, BUT HE SAYS SOME AWFUL THINGS.
...
I love sushi, but I'm never gonna be an old man!
AND Y-NAGA, SINCE YOU HAVE YOUR OWN PERSONAL SUSHI PLACE, THEN I'D SAY YOU'RE AN HONORARY MIDDLE-AGED OLD MAN!


AH. YES, I WAS BI IN HIGH SCHOOL.
HM... DIDN'T YOU HAVE A GIRL-FRIEND A LONG TIME AGO?

WELCOME TO THE SHOP!

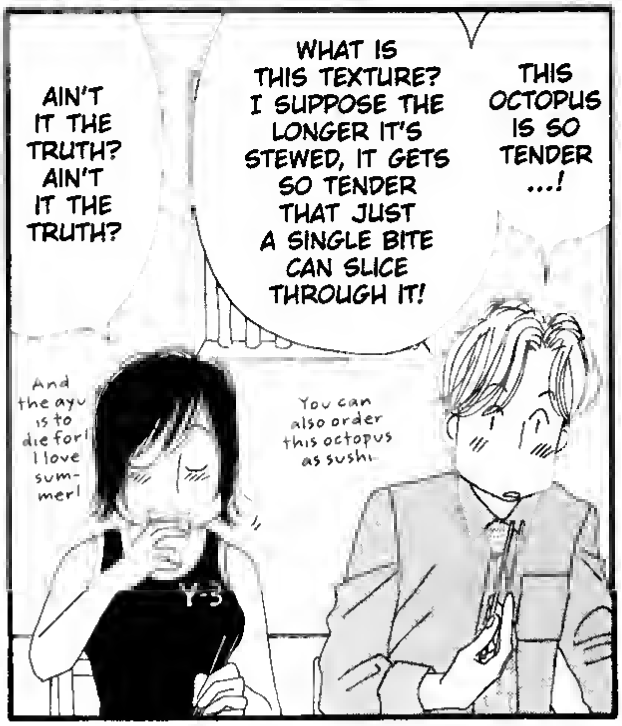

THERE IS KNOT GRASS BENEATH THE AYU. BE SURE TO EAT IT ALONG WITH THE FISH.
HERE'S YOUR SALTED AND FRIED YOUNG AYU AND YOUR OCTOPUS IN JELLIED BROTH.

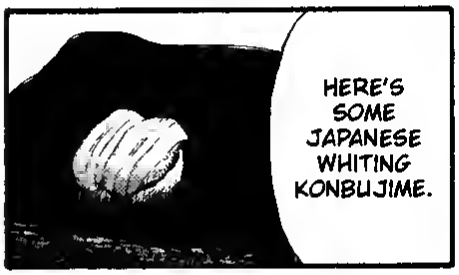

BUT WHEN I ENTERED THE REAL WORLD, I DECIDED TO GO AGAINST THE WINDS OF POPULAR OPINION AND INSTEAD BE EXCLUSIVELY GAY.

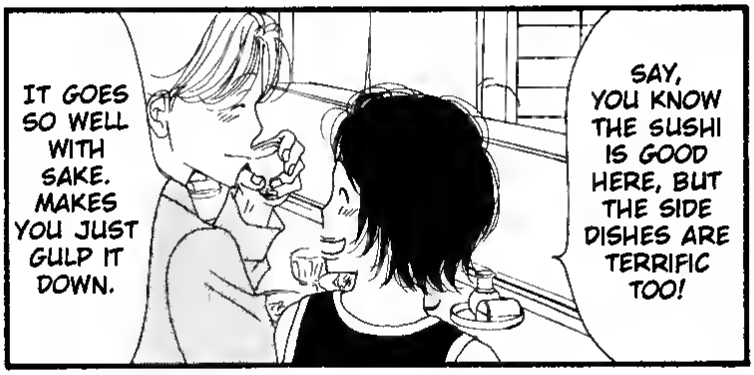


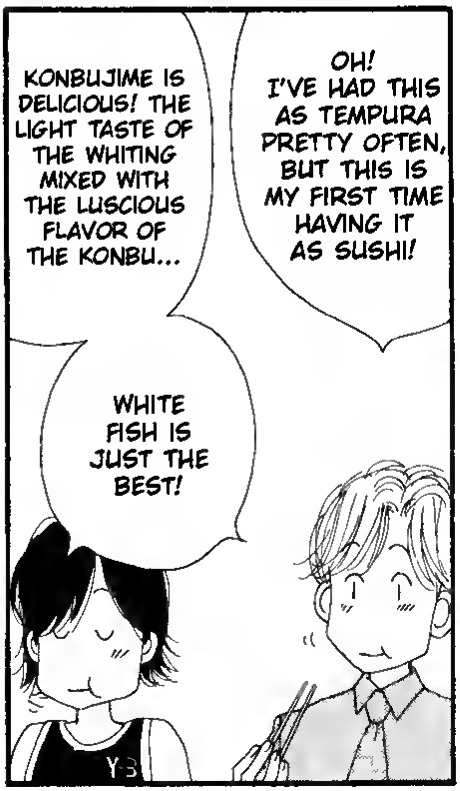
OR WHEN TWO GUYS ARE STAYING AT A HOTEL, AND WE GO HAND THE KEY TO THE CLERK AT THE DESK...THAT ATMOSPHERE!
Y'KNOW, IT'S PRETTY FUNNY! WHEN TWO GUYS WANT TO GO ON A TRIP AND BOTH OF THEM GO INTO THE TRAVEL AGENCY... THE ATMOSPHERE!
...
WELL, HE WAS ALWAYS THE TYPE TO BE A REBEL.

HERE'S YOUR SASHIMI.
TURBO COOKED IN ITS OWN SHELL, BONITO IN GINGER SOY SAUCE, AND PICKLED RICE FLOWER DUMPLINGS AND WATER-SHIELD.

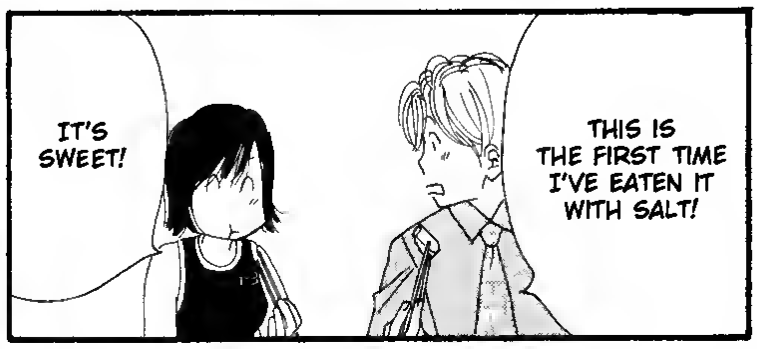

THIS OCTOPUS IS SO TENDER ...!
WHAT IS THIS TEXTURE? I SUPPOSE THE LONGER IT'S STEWED, IT GETS SO TENDER THAT JUST A SINGLE BITE CAN SLICE THROUGH IT!
AIN'T IT THE TRUTH? AIN'T IT THE TRUTH?
And the ayu is to die for! I love summer!
You can also order this octopus as sushi.


HERE'S SOME JAPANESE WHITING KONBUJIME.


SAY, YOU KNOW THE SUSHI IS GOOD HERE, BUT THE SIDE DISHES ARE TERRIFIC TOO!
IT GOES SO WELL WITH SAKE. MAKES YOU JUST GULP IT DOWN.


KONBUJIME IS DELICIOUS! THE LIGHT TASTE OF THE WHITING MIXED WITH THE LUSCIOUS FLAVOR OF THE KONBU...
OH! I'VE HAD THIS AS TEMPURA PRETTY OFTEN, BUT THIS IS MY FIRST TIME HAVING IT AS SUSHI!
WHITE FISH IS JUST THE BEST!

WOULD YOU LIKE TO START THE SUSHI?
HERE'S SOME RED SQUID. DIP IT IN SALT.


THIS IS THE FIRST TIME I'VE EATEN IT WITH SALT!
IT'S SWEET!

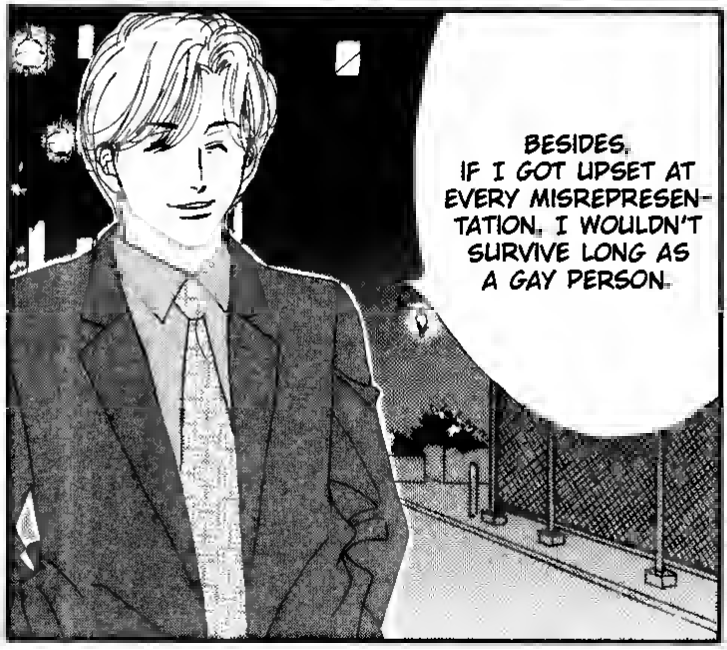
All of these are lightly brushed with soy sauce
MEDIUM-FAT TUNA.
MM! THE AMOUNT OF VINEGAR ON THE FISH IS JUST RIGHT, AND THE SUSHI RICE FALLS APART RIGHT AFTER IT ENTERS YOUR MOUTH!
The sushi rice is served at just about skin temp!
YOUNG GIZZARD SHAD.
IT MELTS... DOESN'T IT? IT MELTS THE MOMENT YOU POP IT INTO YOUR MOUTH...
I DON'T BELIEVE IT! I TAKE IT BACK! TUNA IS THE BEST...
AND AGAIN ...
WE HAVE THE MALE IN SOY SAUCE AND THE FEMALE IN A TARE SAUCE. BE MY GUEST.
MANTIS SHRIMP.
STEAMED ABALONE.
THE FLESH IS SO JUICY, RIGHT?
IT'S COOKED, AND YET IT STILL CAN BE THIS SWEET AND GOOD!?
It isn't the least bit dry!
PRAWNS.

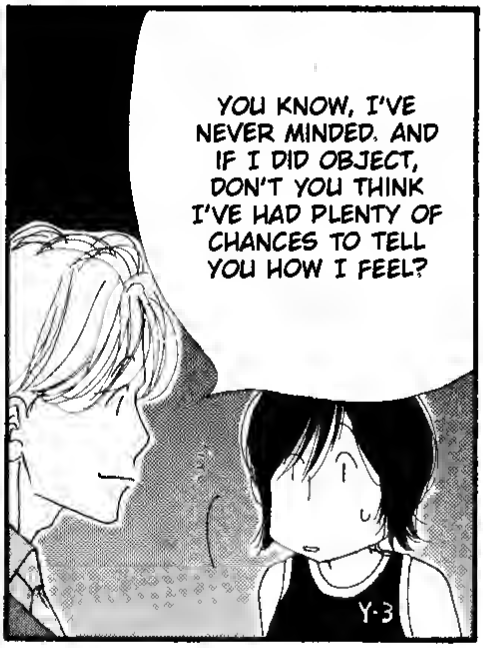
THIS FAR INTO THE MEAL, AND WITH ALL THE SAKE THAT HAS BEEN DRUNK, EVERYONE'S PRETTY MUCH IN HEAVEN.
UMMM... THIS IS EDOMAE... GOOD JOB! GOOD JOB!
I'm floored by how soft it is! Is it 'cos it's steamed?
SFX: PARI (CRUNCH)
SFX: TOROOORI (MELLLLT)
SEA URCHIN... THIS IS THE WHOLE REASON WHY SUSHI IN THE SUMMER IS IRRESISTIBLE!
THE SEA URCHIN. TRY IT WITH SALT ALSO.
BUNCHING ONIONS IN FISH-DUMPLING BROTH.
IT'S... GOOOOD...
HEH HEH...
HEH...
AND TO FINISH THINGS OFF, EGG SUSHI.
COOKED CONGER WITH TARE.
COOKED CONGER WITH SALT.
SO SHE'S THE SUSHI COP?
NOT YET!! YOU HAVE TO TRY THE CONGER EEL FIRST!!
AHHHH... I AM SO FULL!

REFRESHING, RIGHT?
MM!
FIRST, THE SALT VER-SION.
FUWA (WAFT)
THEN THE TARE VER-SION.
WHEN IT COMES TO FOODIES, BE THEY GAY, STRAIGHT, OR BEAUTIFUL WOMEN, THEY ALL FALL TO THE POWER OF DELICIOUSNESS!
SCORE A WIN!
It's so warm and fragrant, and it's so lovely how the eel and rice fall apart gently in your mouth!
DIDN'T I TELL YOU!?
IT'S A MASTER-PIIIECE!!
.....
BUT Y-NAGA'S MAIN REASON FOR COMING HERE WASN'T TO BEST A-DOU IN FOODIE ONE-UPSMANSHIP.
Thank you!

I'M SO SORRY!
AND I DIDN'T EVEN KNOW THAT I HAD A GAY FRIEND! I DON'T KNOW THE FIRST THING ABOUT GAY CULTURE!
HA-HA-HA! WHAT? YOU MEAN THAT'S WHY YOU TREATED ME TO DINNER?

I'VE ALWAYS THOUGHT THAT I REALLY SHOULD APOLOGIZE IF I EVER GOT TO TALK TO A GAY PERSON FOR ANY LENGTH OF TIME! I'M SORRY! I'VE BEEN PAYING MY RENT BY DRAWING MANGA WITH GAY THEMES, BUT NONE OF THEM ARE REAL GAY THEMES!
...I'M SORRY!

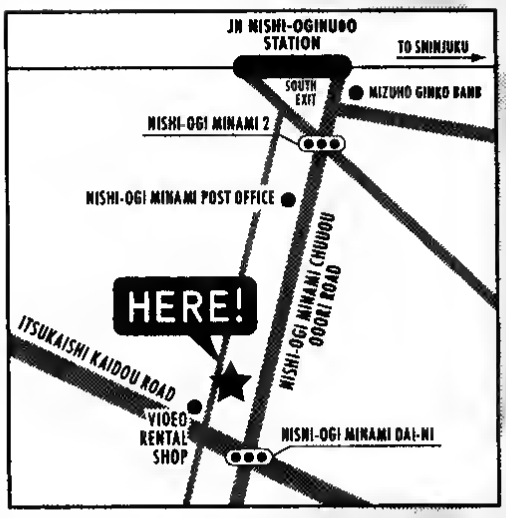




EVEN AFTER EATING ALL THAT, THEY ONLY SPENT A LITTLE OVER AN HOUR IN THE SUSHI BAR.

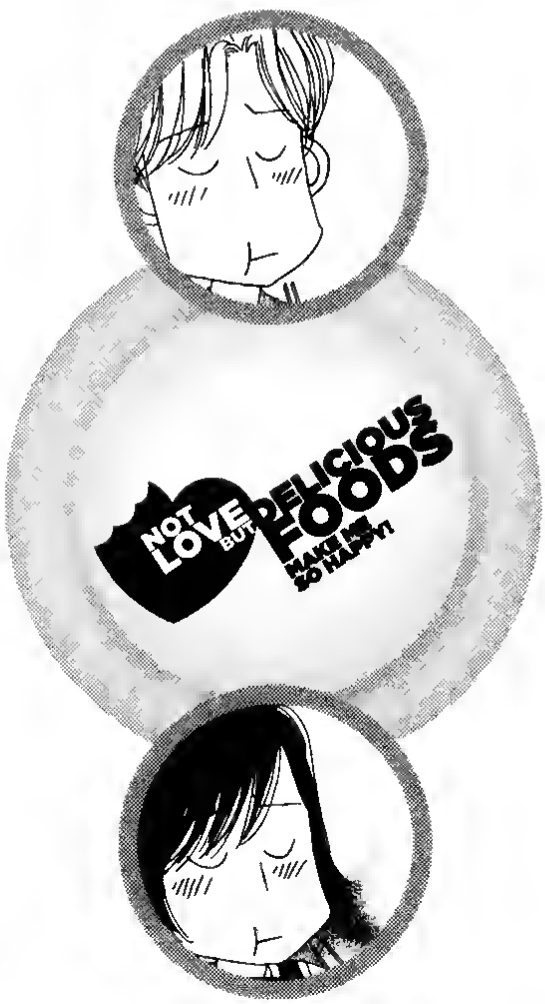
Sushi Tanaka

[Address]
2-6-3 Nishi-Ogi Minami,
Suginami-ku, Tokyo
[Telephone]
03-3335-3777
[Hours]
5:00 PM - 11:00 PM
[Closed]
Mondays.
[Directions]
A seven-minute walk
from the JR Nishi
Ogikubo Station.
[Parking]
There is parking (but
only a few spaces).



FUMI YOSHINAGA'S COMMENTS

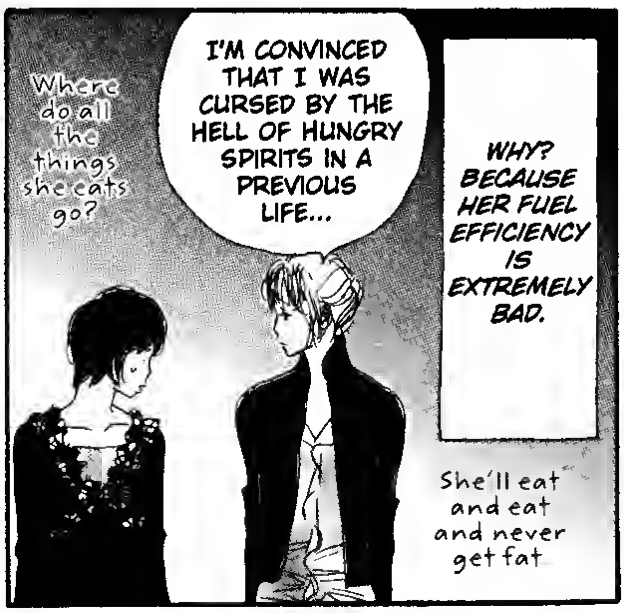
IF YOU WANT TO TRY ALL THE SUSHI, YOU SHOULD BUDGET IN THE NEIGHBORHOOD OF ¥8,000. IF YOU DO IT LIKE IN THE MANGA AND HAVE SAKE AND SNACKS BEFORE EATING THE SUSHI, YOU SHOULD BUDGET SOMEWHERE AROUND ¥13,000. EVERYONE WORKING IN THE RESTAURANT IS REALLY NICE, SO EVEN IF IT'S YOUR FIRST TIME, YOU'LL HAVE A FRIENDLY, GOOD TIME. RESERVATIONS NECESSARY.

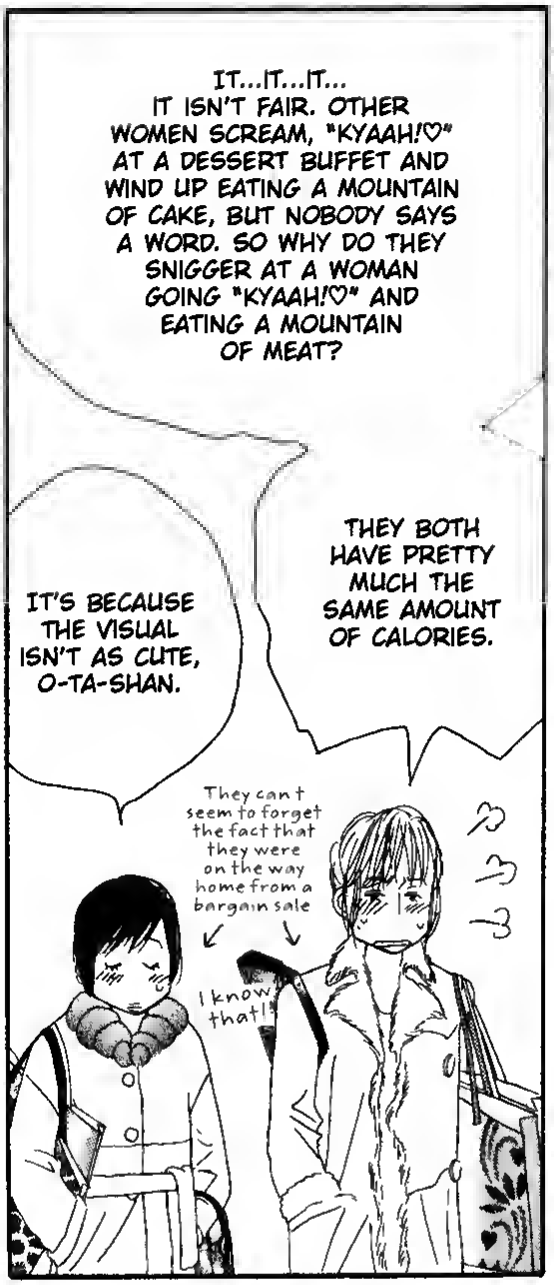

NOT LOVE BUT
DELICIOUS FOODS
MAKE SO HAPPY!

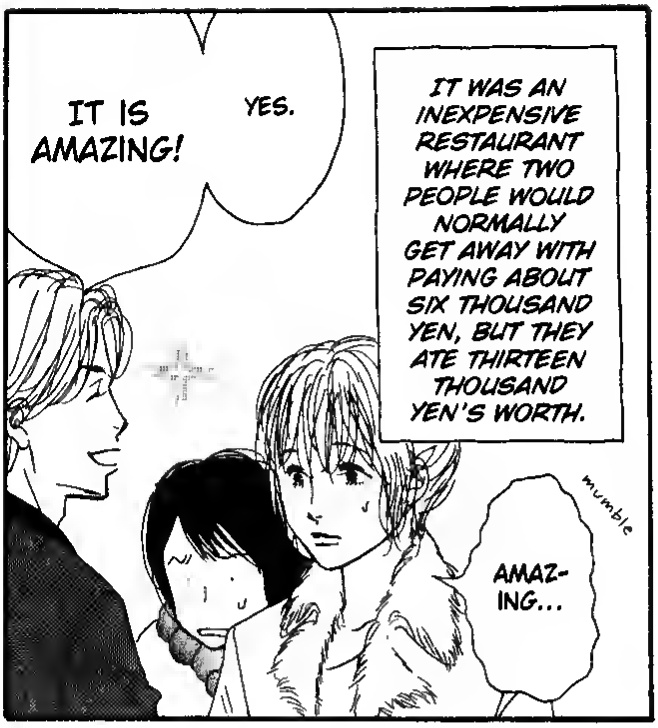
PEOPLE CALL HER AME-SHA (AMERICAN CAR).
N-KO O-TA.
Always in a state of ennui.

#5

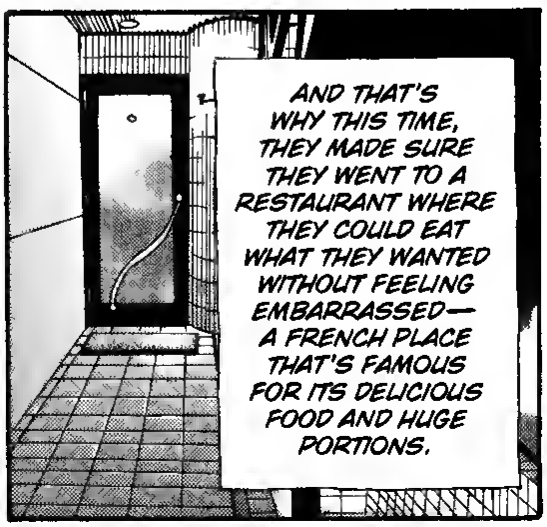
¥13,000 ?
THAT WILL BE ¥13,000 PLEASE.
IT SHOULD GO WITHOUT SAYING THAT Y-NAGA IS ALSO A BIG EATER. AND THIS SCENE IS FROM LONG AGO WHEN Y-NAGA AND O-TA WENT TO A YAKITORI PLACE.


Where do all the things she eats go?
I'M CONVINCED THAT I WAS CURSED BY THE HELL OF HUNGRY SPIRITS IN A PREVIOUS LIFE...
WHY? BECAUSE HER FUEL EFFICIENCY IS EXTREMELY BAD.
She'll eat and eat and never get fat

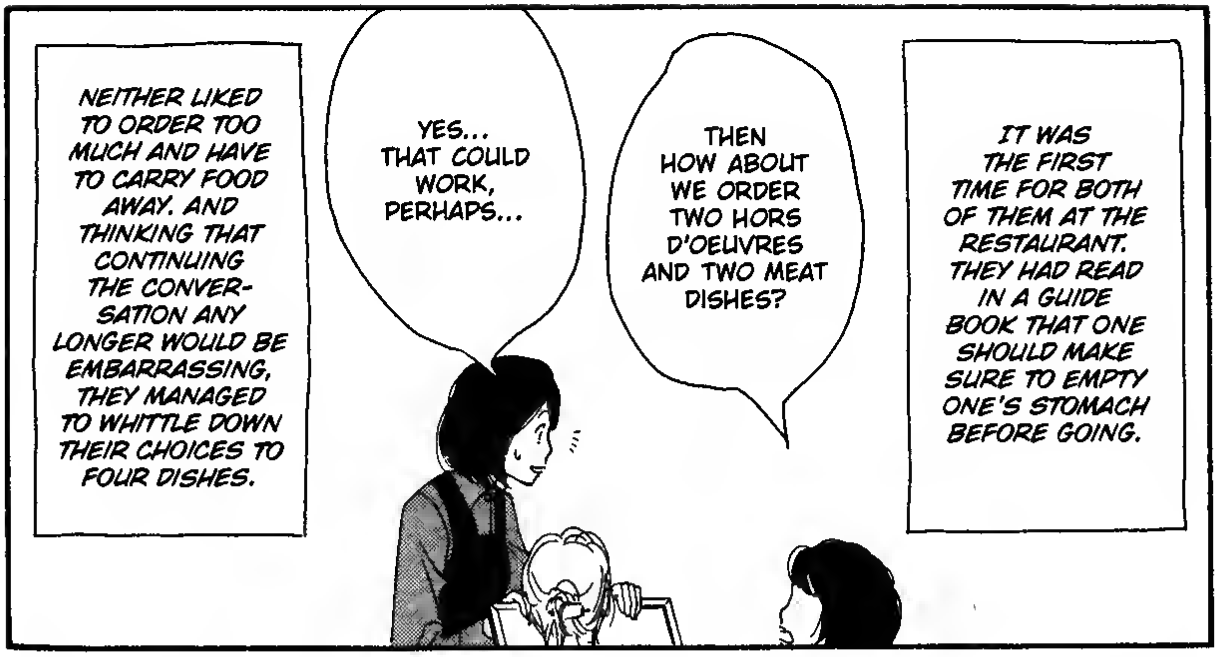

IT...IT...IT...
IT ISN'T FAIR. OTHER WOMEN SCREAM, "KYAAH!♡" AT A DESSERT BUFFET AND WIND UP EATING A MOUNTAIN OF CAKE, BUT NOBODY SAYS A WORD. SO WHY DO THEY SNIGGER AT A WOMAN GOING "KYAAH!♡" AND EATING A MOUNTAIN OF MEAT?
THEY BOTH HAVE PRETTY MUCH THE SAME AMOUNT OF CALORIES.
IT'S BECAUSE THE VISUAL ISN'T AS CUTE, O-TA-SHAN.
They can't seem to forget the fact that they were on the way home from a bargain sale
I know that!

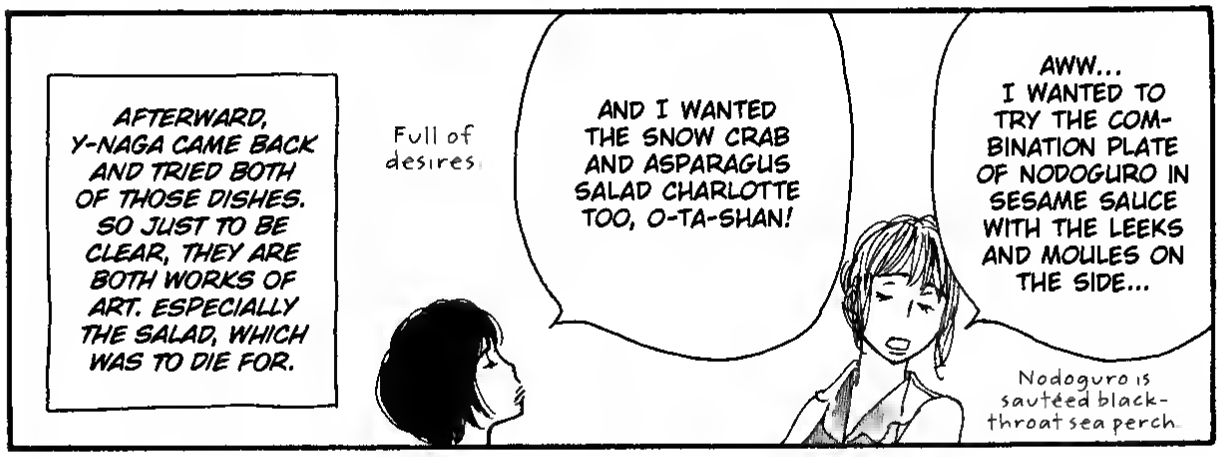

IT IS AMAZING!
YES.
IT WAS AN INEXPENSIVE RESTAURANT WHERE TWO PEOPLE WOULD NORMALLY GET AWAY WITH PAYING ABOUT SIX THOUSAND YEN, BUT THEY ATE THIRTEEN THOUSAND YEN'S WORTH.
mumble
AMAZ-ING...

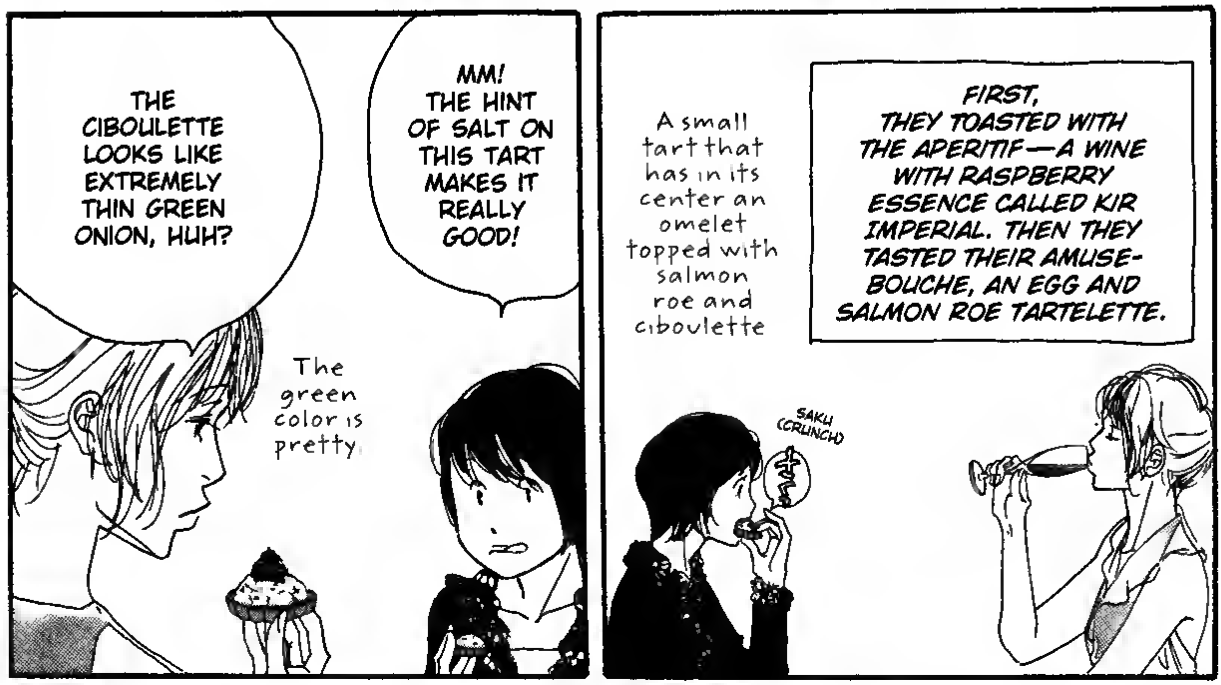
THE EMBARRASS-MENT THE TWO FELT WHEN THE ENTIRE WAIT-STAFF CAME OUTSIDE TO SEE THEM OFF IS SOMETHING THEY WILL SURELY NEVER FORGET.
THANK YOU SO MUCH!! WE'LL BE WAITING FROM THE BOTTOM OF OUR HEARTS, SO PLEASE COME AND VISIT US AGAIN SOON!!
I'LL BET THE KITCHEN STAFF WILL BE TALKING ABOUT US TO NO END.
I KIND OF NOTICED THAT THEY STARTED SMILING WHEN WE PLACED THAT LAST FOLLOW-UP ORDER...

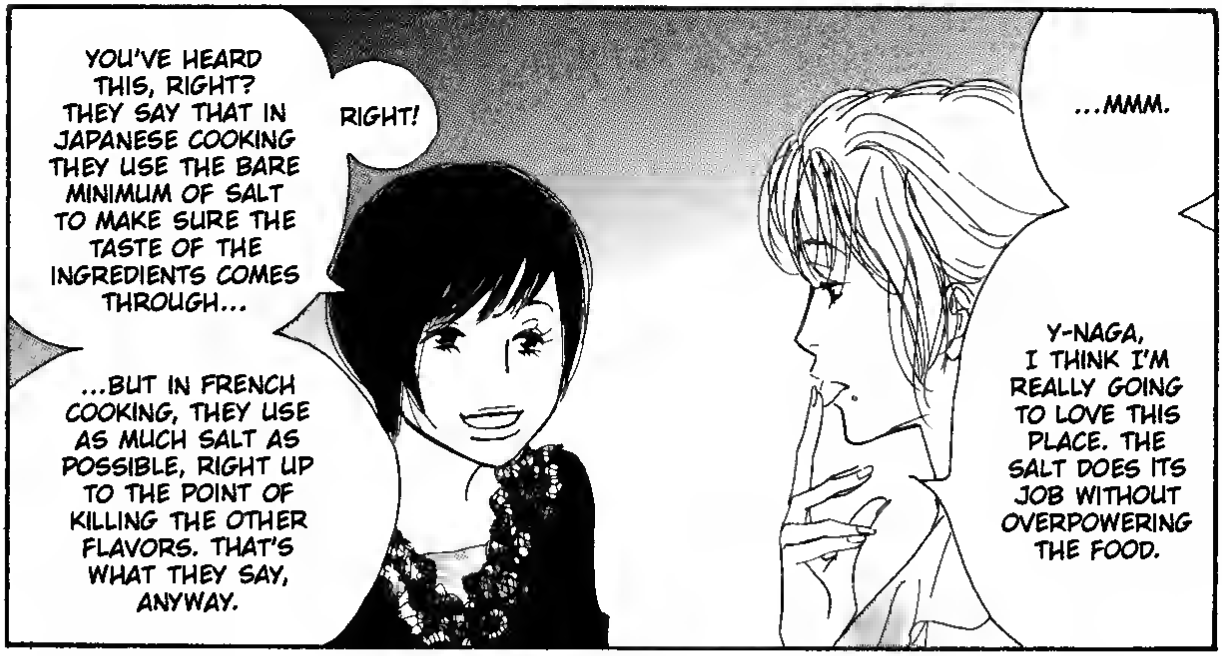

AND THAT'S WHY THIS TIME, THEY MADE SURE THEY WENT TO A RESTAURANT WHERE THEY COULD EAT WHAT THEY WANTED WITHOUT FEELING EMBARRASSED— A FRENCH PLACE THAT'S FAMOUS FOR ITS DELICIOUS FOOD AND HUGE PORTIONS.

O-TA SEEMED MORE DEPRESSED THAN NORMAL, BUT MAYBE IT WAS SIMPLY BECAUSE SHE WAS HUNGRY.
IF YOU WANT SOMETHING HEALTHY, DON'T EAT FRENCH. HEALTHY FRENCH FOOD STINKS OF FAKENESS LIKE THAT LOW-FAT ICE CREAM AMERICANS EAT.
But she still seems a little down even when she's full
mumble mumble
mumble
mumble
THERE'S NOTHING MORE DULL THAN "HEALTHY FRENCH."
.....
AND IF THE TWO THEN SHARE THEIR DISHES, IT TURNS OUT TO BE JUST THE RIGHT AMOUNT.
SINCE IT WAS JUST THE TWO OF THEM, THEY COULD ORDER THEIR MEALS À LA CARTE, SO THEY CHOSE WHAT THEY LIKED FROM THE MADAM'S MENU BOARD.
MOST OF OUR FEMALE CUSTOMERS ORDER TWO TYPES OF HORS D'OEUVRES, THEN ONE FISH DISH AND ONE MEAT DISH.
AH! I WOULDN'T RECOMMEND IT! OUR PORTIONS ARE REALLY LARGE, YOU SEE!
I was hoping to order a beef dish and a lamb dish
UM... SO IF I ORDERED TWO MEAT PLATES, IT'D BE TOO MUCH?

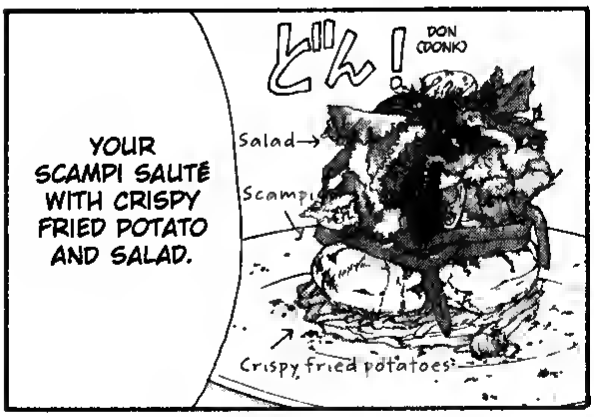

NEITHER LIKED TO ORDER TOO MUCH AND HAVE TO CARRY FOOD AWAY. AND THINKING THAT CONTINUING THE CONVERSATION ANY LONGER WOULD BE EMBARRASSING, THEY MANAGED TO WHITTLE DOWN THEIR CHOICES TO FOUR DISHES.
YES... THAT COULD WORK, PERHAPS...
THEN HOW ABOUT WE ORDER TWO HORS D'OEUVRES AND TWO MEAT DISHES?
IT WAS THE FIRST TIME FOR BOTH OF THEM AT THE RESTAURANT. THEY HAD READ IN A GUIDE BOOK THAT ONE SHOULD MAKE SURE TO EMPTY ONE'S STOMACH BEFORE GOING.

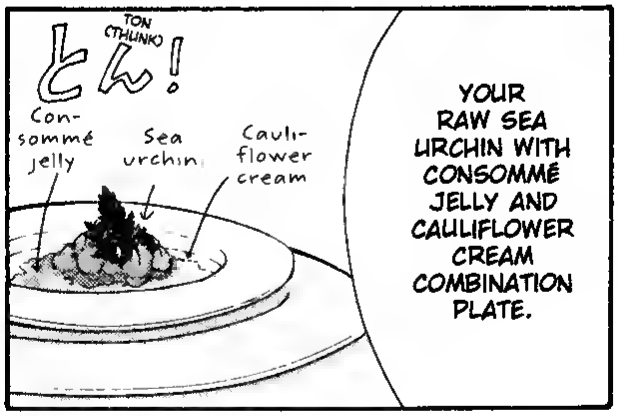

AFTERWARD, Y-NAGA CAME BACK AND TRIED BOTH OF THOSE DISHES. SO JUST TO BE CLEAR, THEY ARE BOTH WORKS OF ART. ESPECIALLY THE SALAD, WHICH WAS TO DIE FOR.
Full of desires.
AND I WANTED THE SNOW CRAB AND ASPARAGUS SALAD CHARLOTTE TOO, O-TA-SHAN!
AWW... I WANTED TO TRY THE COMBINATION PLATE OF NODOGURO IN SESAME SAUCE WITH THE LEEKS AND MOULES ON THE SIDE...
Nodoguro is sautéed black-throat sea perch.

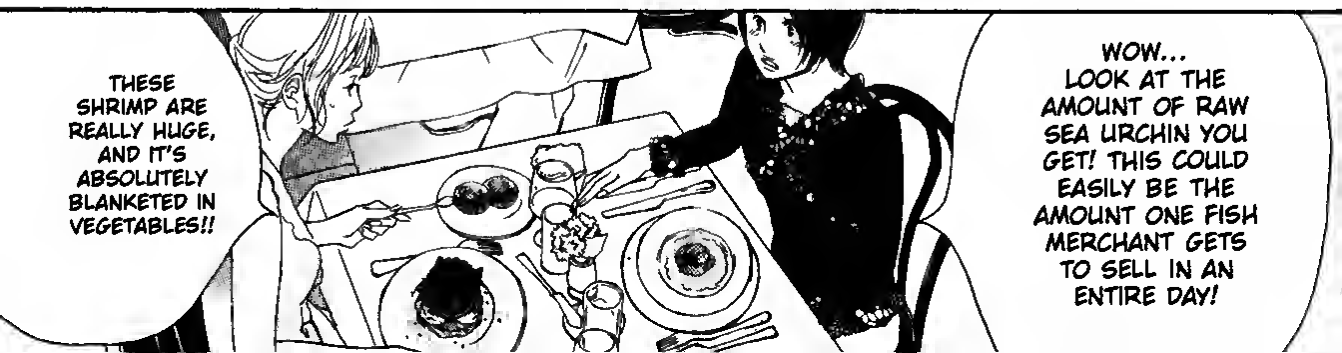

THE CIBOULETTE LOOKS LIKE EXTREMELY THIN GREEN ONION, HUH?
MM! THE HINT OF SALT ON THIS TART MAKES IT REALLY GOOD!
The green color is pretty.
A small tart that has in its center an omelet topped with salmon roe and ciboulette
FIRST, THEY TOASTED WITH THE APERITIF—A WINE WITH RASPBERRY ESSENCE CALLED KIR IMPERIAL. THEN THEY TASTED THEIR AMUSE-BOUCHE, AN EGG AND SALMON ROE TARTELETTE.
SAKU (CRUNCH)


YOU'VE HEARD THIS, RIGHT? THEY SAY THAT IN JAPANESE COOKING THEY USE THE BARE MINIMUM OF SALT TO MAKE SURE THE TASTE OF THE INGREDIENTS COMES THROUGH...
RIGHT!
...BUT IN FRENCH COOKING, THEY USE AS MUCH SALT AS POSSIBLE, RIGHT UP TO THE POINT OF KILLING THE OTHER FLAVORS. THAT'S WHAT THEY SAY, ANYWAY.
...MMM.
Y-NAGA, I THINK I'M REALLY GOING TO LOVE THIS PLACE. THE SALT DOES ITS JOB WITHOUT OVERPOWERING THE FOOD.

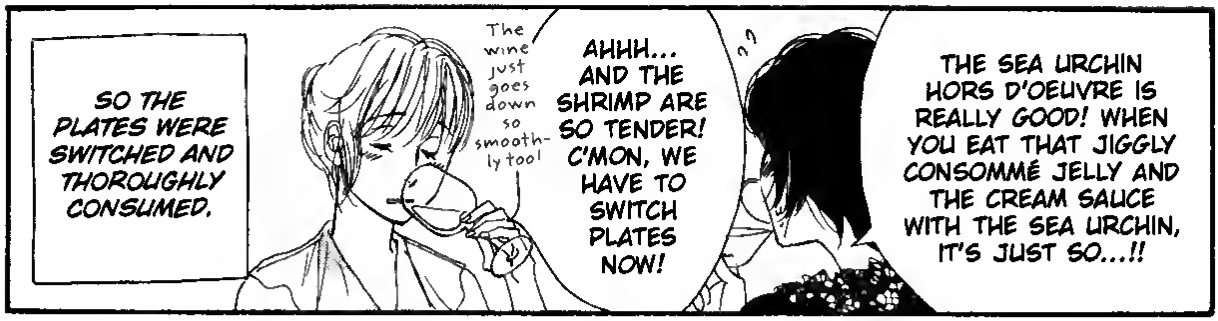
IMPARTING BORING TRIVIA TO YOUNG FEMALE MEAL COMPANIONS IS ONE OF Y-NAGA'S OLD-MAN-LIKE TRAITS.
You heard it here first!
Is that right?
OHHHH...

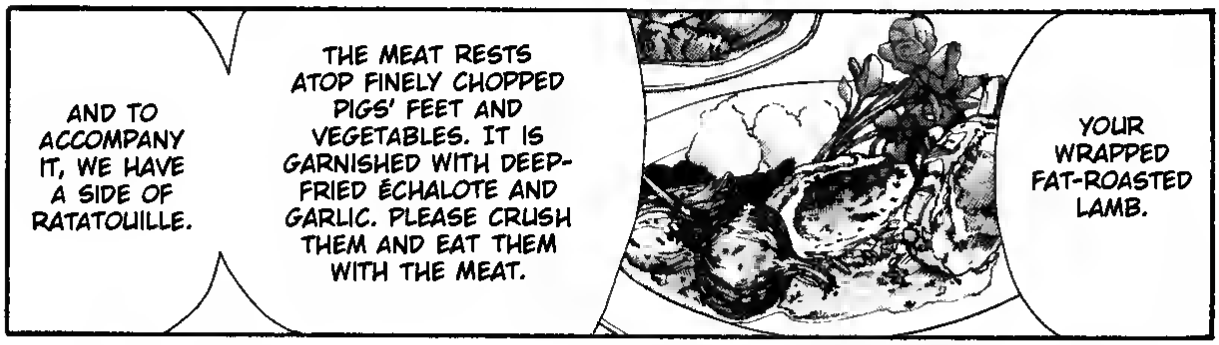

YOUR SCAMPI SAUTÉ WITH CRISPY FRIED POTATO AND SALAD.
とん!
DON (DONK)
Salad→
Scampi
Crispy fried potatoes


とん!
TON (THUNK)
Con-sommé jelly
Sea urchin
Cauli-flower cream
YOUR RAW SEA URCHIN WITH CONSOMMÉ JELLY AND CAULIFLOWER CREAM COMBINATION PLATE.

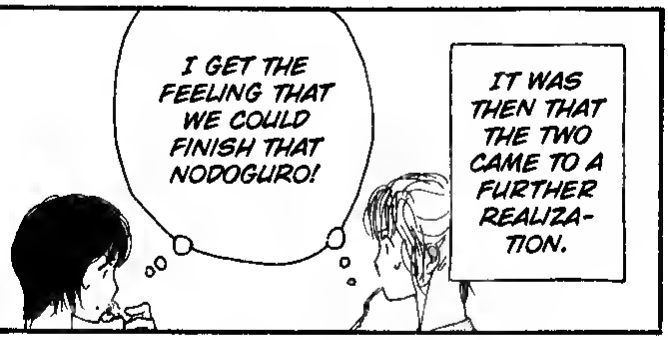

THESE SHRIMP ARE REALLY HUGE, AND IT'S ABSOLUTELY BLANKETED IN VEGETABLES!!
WOW... LOOK AT THE AMOUNT OF RAW SEA URCHIN YOU GET! THIS COULD EASILY BE THE AMOUNT ONE FISH MERCHANT GETS TO SELL IN AN ENTIRE DAY!

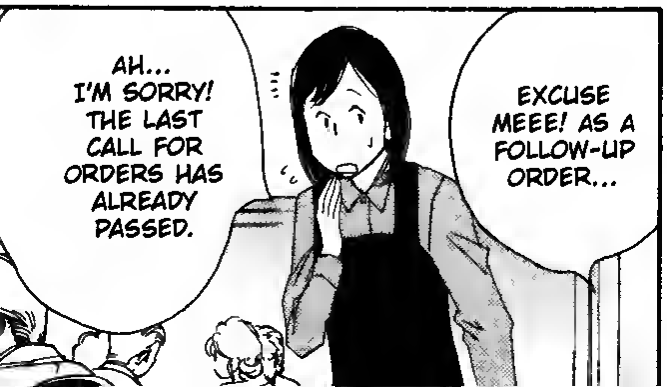
SLUCH
CRUNCH
... FRENCH CUISINE IS...
JUST AS ONE MIGHT EXPECT ...
...A PALACE OF FINE DINING.
...!
THIS IS SO GOOD...!!
IT'S INCREDIBLY GOOD...!!
THE SHRIMP IS SO SWEET ...!!
mumble mumble mumble
THE FINELY-CHOPPED POTATOES COME OUT LIKE A PANCAKE, AND THE TASTE IS TERRIFIC! HOW CAN FRENCH DRESSING TASTE SO GOOD!?


SO THE PLATES WERE SWITCHED AND THOROUGHLY CONSUMED.
The wine just goes down so smooth-ly too!
AHHH... AND THE SHRIMP ARE SO TENDER! C'MON, WE HAVE TO SWITCH PLATES NOW!
THE SEA URCHIN HORS D'OEUVRE IS REALLY GOOD! WHEN YOU EAT THAT JIGGLY CONSOMMÉ JELLY AND THE CREAM SAUCE WITH THE SEA URCHIN, IT'S JUST SO...!!

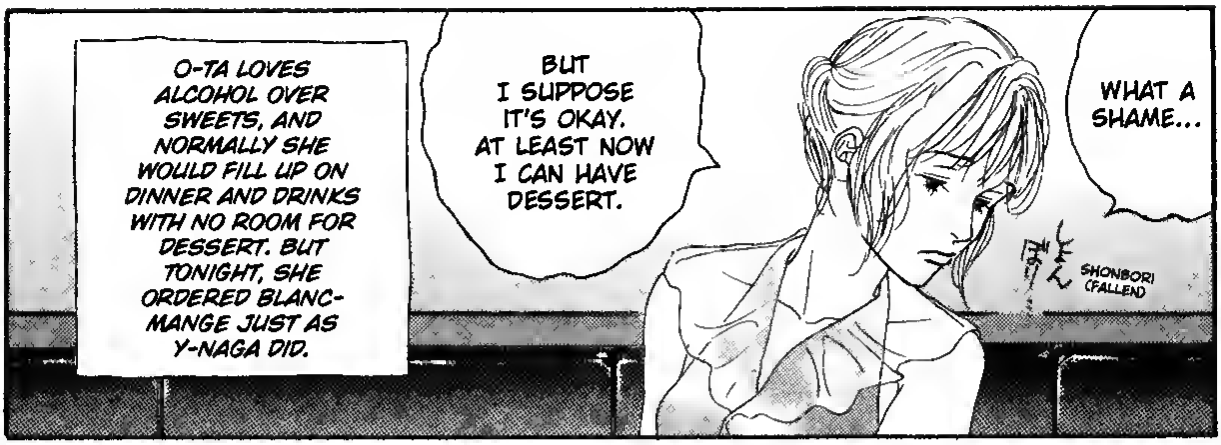

AND TO ACCOMPANY IT, WE HAVE A SIDE OF RATATOUILLE.
THE MEAT RESTS ATOP FINELY CHOPPED PIGS' FEET AND VEGETABLES. IT IS GARNISHED WITH DEEP-FRIED ÉCHALOTE AND GARLIC. PLEASE CRUSH THEM AND EAT THEM WITH THE MEAT.
YOUR WRAPPED FAT-ROASTED LAMB.

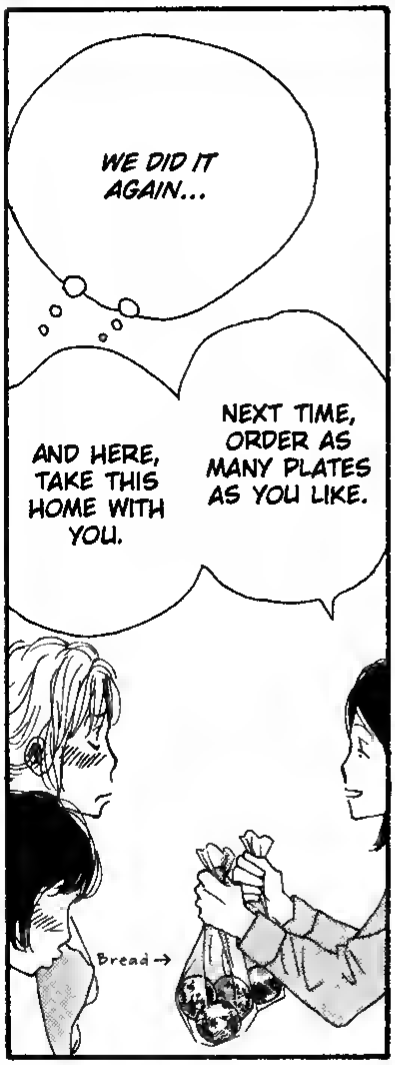
As you would expect, the side dish of sautéed vegetables comes on a separate dish
YOUR WAGYU BEEF CHEEK MEAT STEWED IN RED WINE AND HONEY.

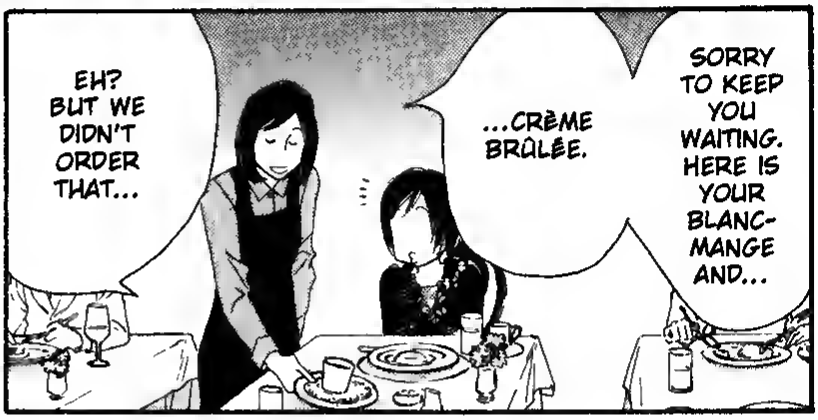

I GET THE FEELING THAT WE COULD FINISH THAT NODOGURO!
IT WAS THEN THAT THE TWO CAME TO A FURTHER REALIZA-TION.


AH... I'M SORRY! THE LAST CALL FOR ORDERS HAS ALREADY PASSED.
EXCUSE MEEE! AS A FOLLOW-UP ORDER...

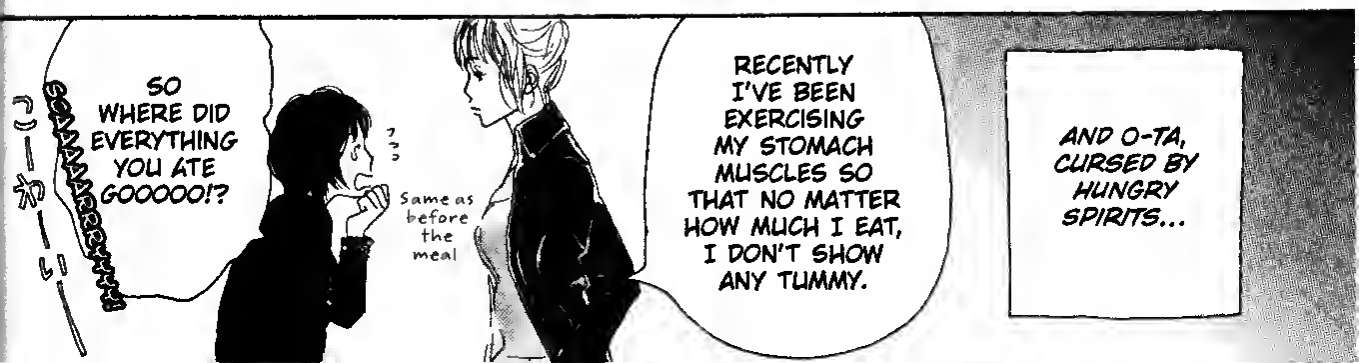
THIS IS IT. THIS IS EXACTLY IT. THIS RED WINE STEW IS WHAT I WANTED TO EAT. THE SWEET, THICK TASTE OF MEAT THAT MELTS...
I WANT TO DANCE... I WANT TO DANCE, BUT I CAN'T DO IT HERE...
The salt and garlic do beautiful work on the rare meat!!
GA
GA (CHOMP)
A wild beast!
THE LAMB IS JUST DIVINE! IT'S BASICALLY SALT FLAVORED, BUT THAT SALT FLAVOR-ING IS SIMPLY EXQUISITE!!
YUM!
mumble mumble
mumble mumble


O-TA LOVES ALCOHOL OVER SWEETS, AND NORMALLY SHE WOULD FILL UP ON DINNER AND DRINKS WITH NO ROOM FOR DESSERT. BUT TONIGHT, SHE ORDERED BLANC-MANGE JUST AS Y-NAGA DID.
BUT I SUPPOSE IT'S OKAY. AT LEAST NOW I CAN HAVE DESSERT.
WHAT A SHAME...
SHONBORI (FALLEN)


WE DID IT AGAIN...
AND HERE, TAKE THIS HOME WITH YOU.
NEXT TIME, ORDER AS MANY PLATES AS YOU LIKE.
Bread→

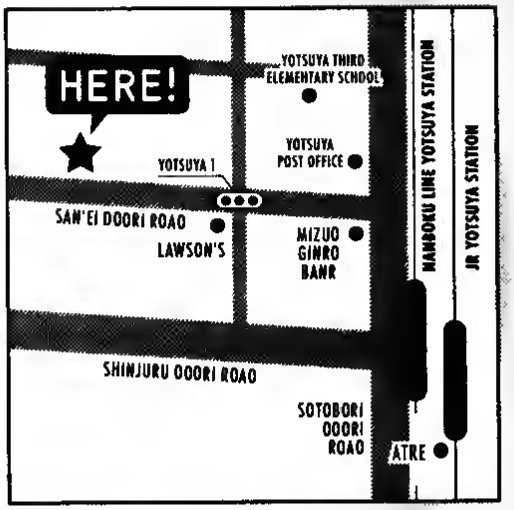

EH? BUT WE DIDN'T ORDER THAT...
...CRÈME BRÛLÉE.
SORRY TO KEEP YOU WAITING. HERE IS YOUR BLANC-MANGE AND...

YOU SEEMED... LIKE YOU WERE STILL HUNGRY...
IT'S ON THE HOUSE.


SO WHERE DID EVERYTHING YOU ATE GOOOOO!?
SOAAAARRRWWH
Same as before the meal
RECENTLY I'VE BEEN EXERCISING MY STOMACH MUSCLES SO THAT NO MATTER HOW MUCH I EAT, I DON'T SHOW ANY TUMMY.
AND O-TA, CURSED BY HUNGRY SPIRITS...

Kitajima Tei

[Address]
JHC Building 1F
7 San'ei-cho, Shinjuku-ku, Tokyo
[Telephone]
03-3355-6667
[Hours]
11:30 AM - 2:00 PM
6:00 PM - 9:00 PM
[Closed]
Sundays, and the 1st & 3rd Mondays of the month
[Directions]
A five-minute walk from the Yotsuya Entrance of the Yotsuya Station for both the JR Chuuou Line and the Subway Maru-no-Uchi Nanboku Line.
[Parking]
None (there is metered parking in front of the restaurant)

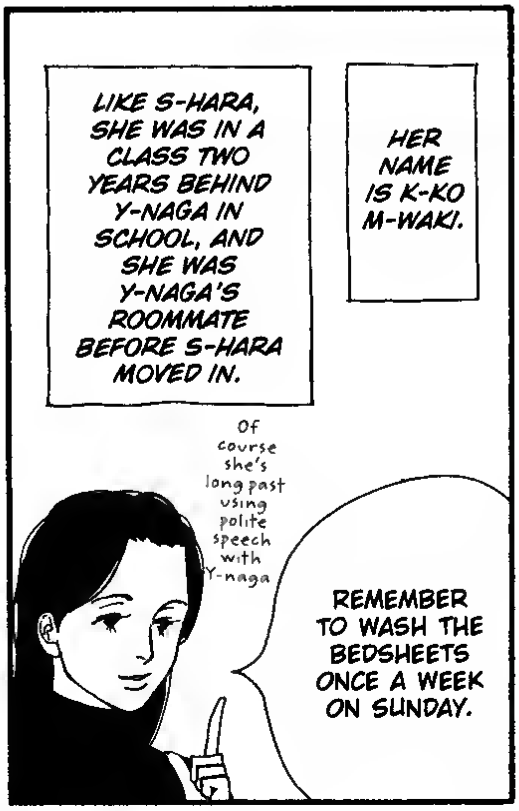


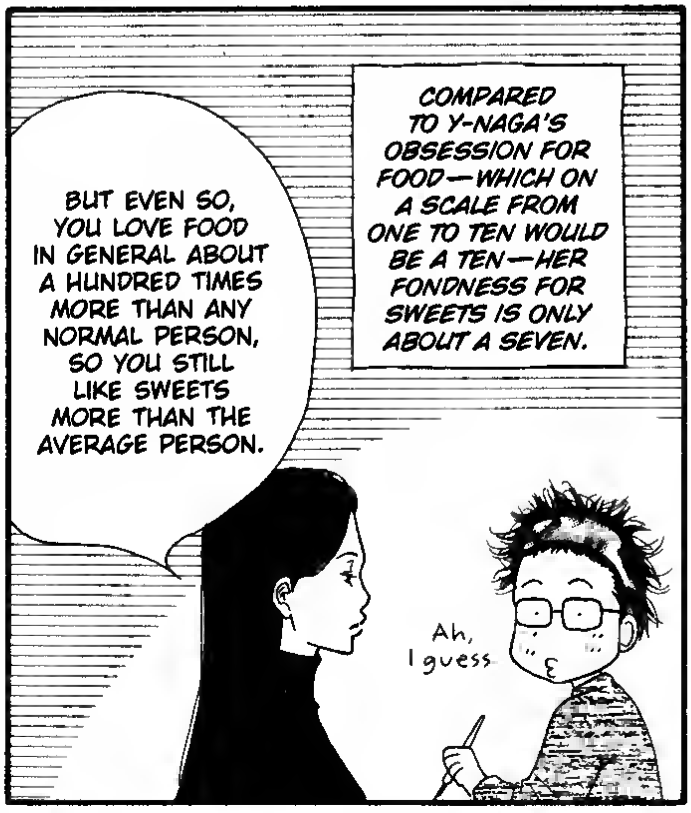
FUMI YOSHINAGA'S COMMENTS

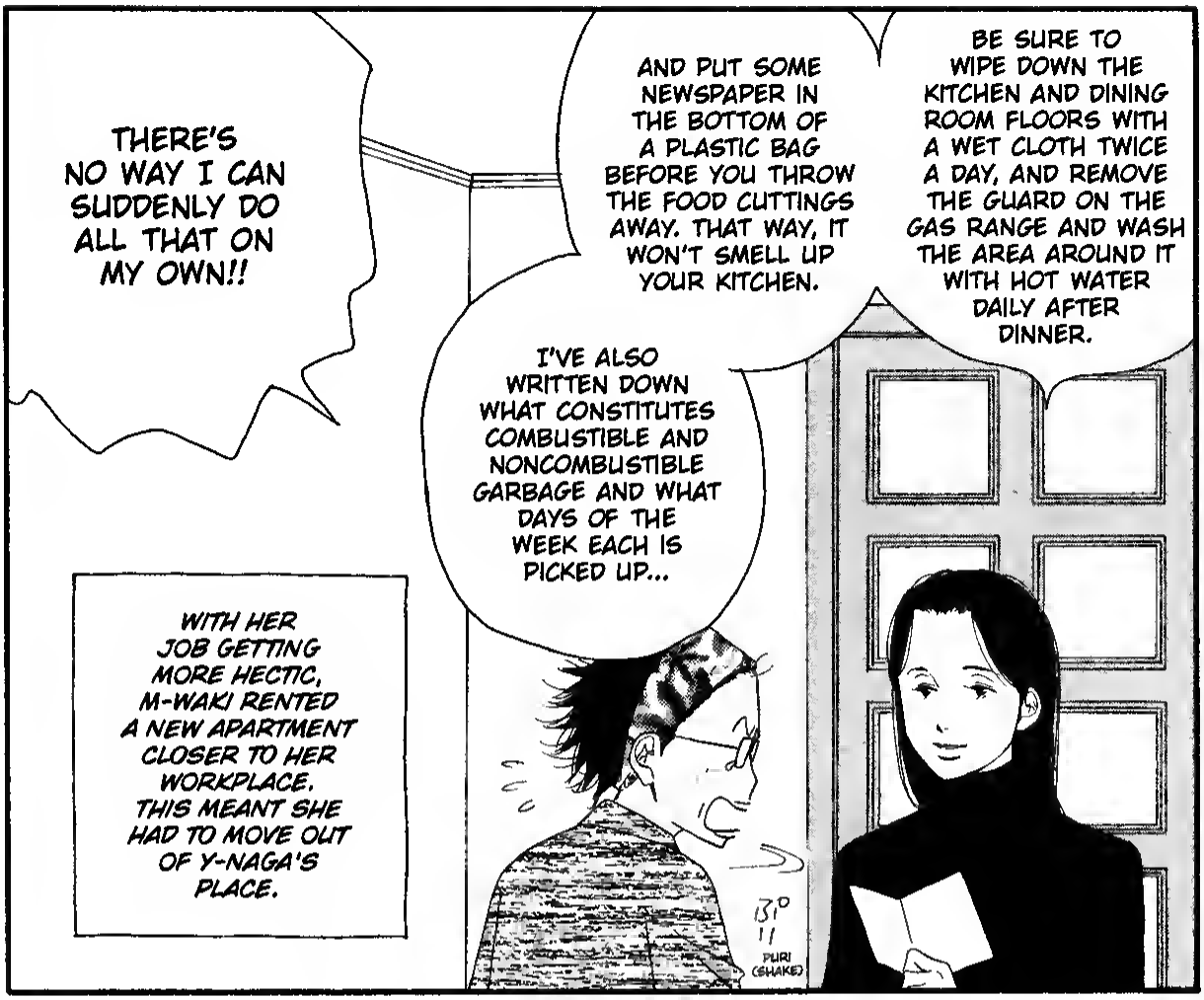
THE NUMBER OF PEOPLE WHO CAN ORDER À LA CARTE IS LIMITED TO PARTIES OF THREE PEOPLE OR LESS. IF YOU HAVE FOUR OR MORE IN YOUR PARTY, YOU MUST MAKE A RESERVATION AND ORDER ONE OF THEIR COURSES. BUDGET FROM ¥10,000-20,000. IT'S A PERFECT MEAL FOR A SPECIAL DAY FOR YOUR FOODIE LOVED ONE. RESERVATIONS REQUIRED

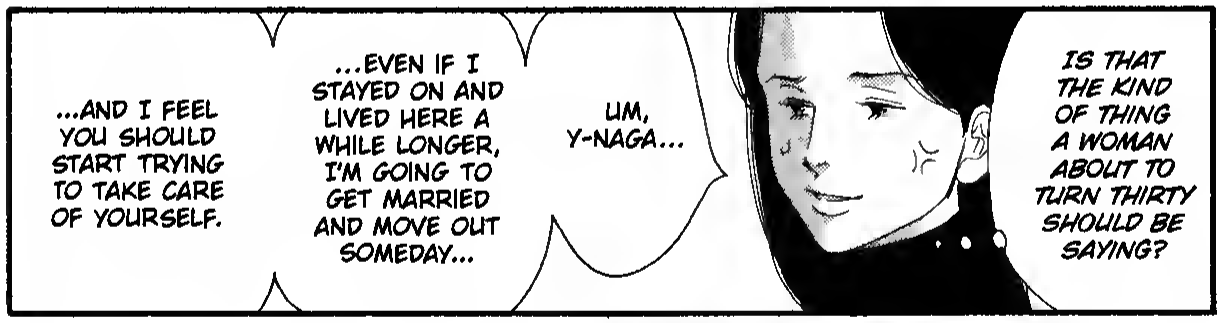
NOT LOVE BUT
DELICIOUS FOODS
MAKE ME SO HAPPY!

...THE SWEET STUFF?
Caramel
DO YOU REALLY LOVE...
#6

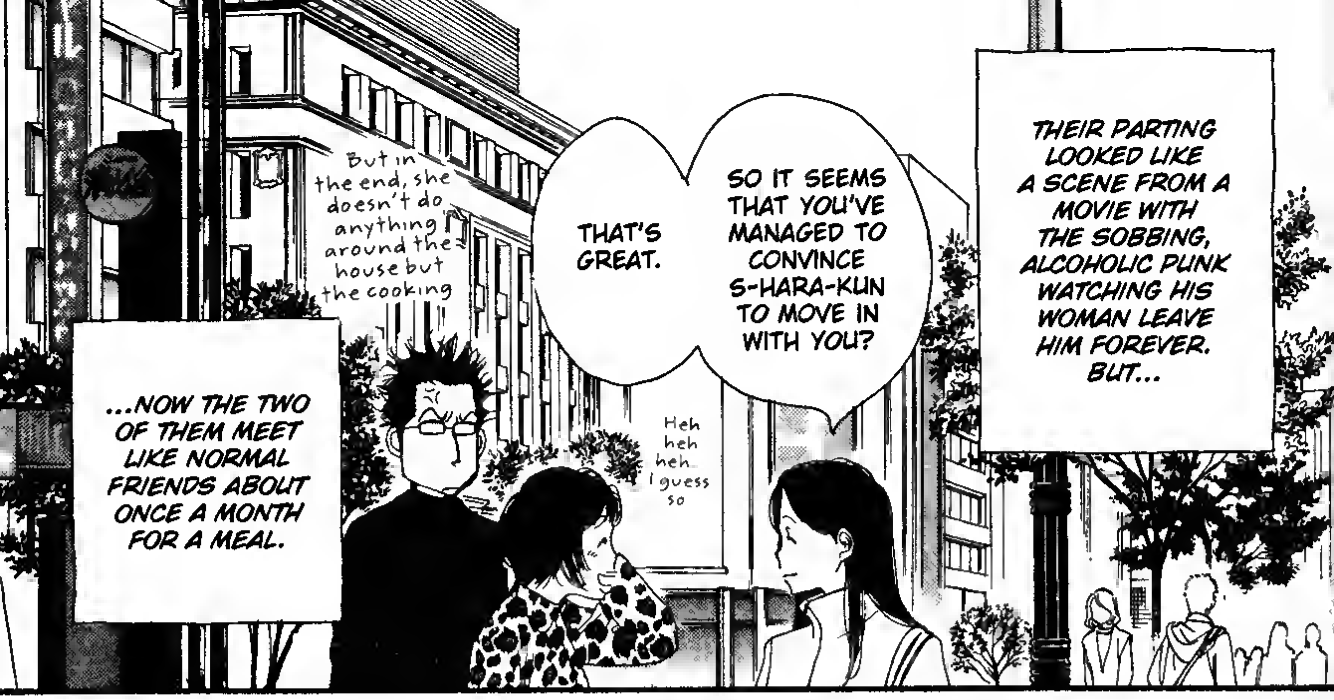

LIKE S-HARA, SHE WAS IN A CLASS TWO YEARS BEHIND Y-NAGA IN SCHOOL, AND SHE WAS Y-NAGA'S ROOMMATE BEFORE S-HARA MOVED IN.
HER NAME IS K-KO M-WAKI.
Of course she's long past using polite speech with Y-naga
REMEMBER TO WASH THE BEDSHEETS ONCE A WEEK ON SUNDAY.


COMPARED TO Y-NAGA'S OBSESSION FOR FOOD—WHICH ON A SCALE FROM ONE TO TEN WOULD BE A TEN—HER FONDNESS FOR SWEETS IS ONLY ABOUT A SEVEN.
BUT EVEN SO, YOU LOVE FOOD IN GENERAL ABOUT A HUNDRED TIMES MORE THAN ANY NORMAL PERSON, SO YOU STILL LIKE SWEETS MORE THAN THE AVERAGE PERSON.
Ah, I guess

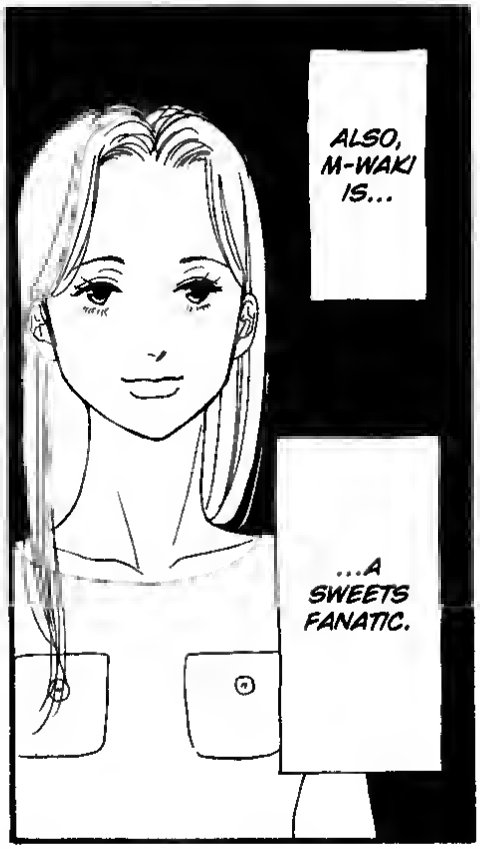




THIS IS NO GOOD. IF IT KEEPS UP LIKE THIS, SHE WON'T BE ABLE TO GET ANY-THING DONE WITHOUT ME.
UWAAAAHN!!
IYAAAA


THEIR PARTING LOOKED LIKE A SCENE FROM A MOVIE WITH THE SOBBING, ALCOHOLIC PUNK WATCHING HIS WOMAN LEAVE HIM FOREVER. BUT...
SO IT SEEMS THAT YOU'VE MANAGED TO CONVINCE S-HARA-KUN TO MOVE IN WITH YOU?
THAT'S GREAT.
Heh heh heh. I guess so
But in the end, she doesn't do anything around the house but the cooking
...NOW THE TWO OF THEM MEET LIKE NORMAL FRIENDS ABOUT ONCE A MONTH FOR A MEAL.

FROM Y-NAGA'S EXPERIENCE, THE PEOPLE WHO ARE WILD ABOUT SWEETS ARE ALL THIN. THE FAT ONES EAT A BIG MEAL, AND HAVE SWEETS FOR DESSERT AFTER.
When she goes to a hotel cake buffet, she tries all sixty kinds of cakes and ice cream, then goes back for seconds on the ones she liked the best
WHEN I DO AN ALL-YOU-CAN-EAT CAKE BAR, I SKIP ALL MY MEALS FOR THAT DAY. WHO NEEDS REGULAR FOOD WHEN YOU'VE GOT CAKES!

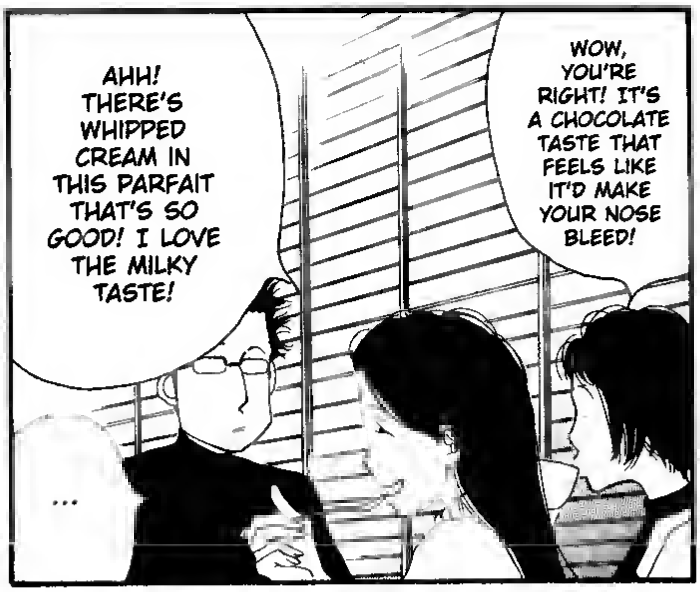

ALSO, M-WAKI IS...
...A SWEETS FANATIC.

RECENTLY, I WENT ON A STREAK WHERE I DIDN'T EAT A REGULAR MEAL FOR FOUR DAYS STRAIGHT, SUBSISTING ON CAKE BUFFETS ALONE.
Great things that M-waki does in exchange for being treated to a cake buffet
1) She'll eat any leftover cake you might have
2) After trying them all, she'll tell you which are the most delicious cakes to try
AND SO SHE'S CONSTANTLY INVITED BY LOCAL FRIENDS AND ACQUAINTANCES, AS WELL AS FELLOW COWORKERS, TO THE CAKE BUFFETS.

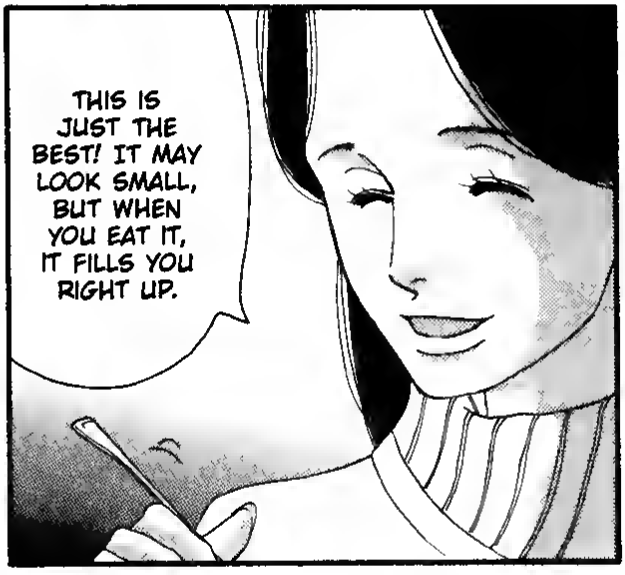
I LEARNED SOMETHING INTERESTING FROM IT.
WHEN PEOPLE DON'T HAVE ENOUGH SALT IN THEIR SYSTEMS, THEY BEGIN TO FEEL EXTREMELY LETHARGIC.♡
KYAAAAH!!
HEY! SO WHAT DID YOU DO THEN!?
I JUST LICKED SOME SALT. ♡
YOU SHOULD JUST EAT SOMETHING SALTY!!
SO THE PLACE S-HARA AND Y-NAGA WENT WITH THIS M-WAKI WAS A CHOCOLATE SHOP IN GINZA.
Cafe'
THANKS, Y-NAGA! I'VE ALWAYS WANTED TO COME HERE AT LEAST ONCE!
THERE'S A LONG LINE, BUT IT SEEMS TO BE MOVING QUICKLY.
It's at times like this that I think of you as my big sister!
I'M FINE WITH JUST GETTING COCOA.
THE PLACE IS SET UP A LITTLE LIKE A SHOT BAR WITH AN EAT-IN SPACE WHERE PATRONS CAN EAT THEIR CHOCOLATE PARFAITS.
I'LL HAVE THE MARCOLINI CHOCOLATE PARFAIT AND THE SIMPLE HOT CHOCOLATE.

...
Cocoa
A vanilla ice cream and caramel sundae, and tea
AND I'LL HAVE THE SIMPLE HOT CHOCOLATE.
I'LL HAVE AN ICE FLOATING ISLAND AND POUCHIKINE BLEND.
VERY GOOD.
S-HARA IS OBLIVIOUS TO THE WOMANLY DESIRE TO TRY AS MANY DIFFERENT TASTES AS POSSIBLE.
WHY DID YOU ORDER THE SAME THING AS ME, S-HARA-KUN!?
M-WAKI-SAN, WHAT ARE YOU SO MAD ABOUT!?
!?
ALL RIGHT, I'LL TAKE A BITE OF THIS...
Ahhm
BOTH THE CHOCOLATE AND VANILLA ICE CREAM ARE YUMMY, BUT THAT CHOCOLATE MOUSSE ON TOP IS REALLY UNREAL!
WAAAH! THE MOUSSE IS SO LIGHT AND AIRY!
YOUR CHOCOLATE PARFAIT AND YOUR ICE FLOATING ISLAND.

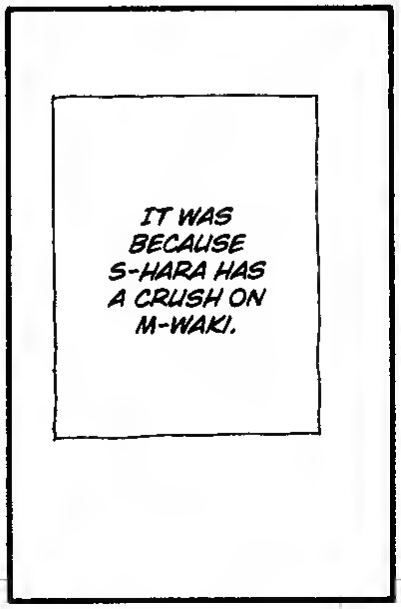
UNREAL!!
THAT'S RIGHT! IT'S HARD TO BELIEVE! EVEN THOUGH THE TASTE OF CHOCOLATE IS EXTREMELY STRONG, IT'S ALSO MILD! TRY TO EAT THE ICE CREAM TOO BEFORE IT MELTS!
Y-NAGA, A WOMAN WHO IS CAPABLE OF BEING PROUD OF SOMETHING SHE DIDN'T EVEN MAKE HERSELF.
.....!
YOU DON'T HAVE TO STARE AT IT LIKE THAT. TAKE AS MANY BITES AS YOU WANT. THE VANILLA ICE CREAM IS PRETTY UNREAL TOO.
...AND YOUR VANILLA ICE CREAM DOTTED WITH THOSE VANILLA BEANS AND DRIZZLED WITH ALL THAT CREAMY CARAMEL SAUCE LOOKS GOOD TOO...
HMM...EVEN THE ICE CREAM HAS A HIGH PERCENTAGE OF CACAO, BUT IT'S NEITHER SOUR NOR BITTER. IT'S THE PERFECT SWEETNESS, WHICH IS WHY IT'S SO DELICIOUS, I GUESS.
WHEN IT COMES TO SWEETS, Y-NAGA CAN BE LIKE EVERYONE ELSE, ALLOWING YOUNGER PEOPLE TO HAVE A BITE OF HER FOOD.
THE COCOA IS HARDLY SWEET AT ALL.
IT'S TRUE. I GET THAT TOO, BUT THAT MAY JUST BE THE FLAVOR OF THE COCOA BEANS.
THIS HAS A NUTTY FLAVOR.

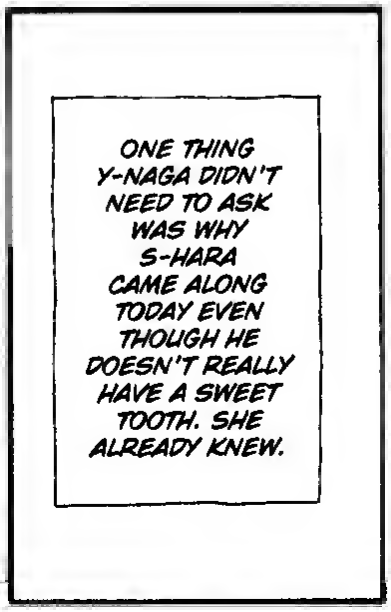

AHH! THERE'S WHIPPED CREAM IN THIS PARFAIT THAT'S SO GOOD! I LOVE THE MILKY TASTE!
...
WOW, YOU'RE RIGHT! IT'S A CHOCOLATE TASTE THAT FEELS LIKE IT'D MAKE YOUR NOSE BLEED!

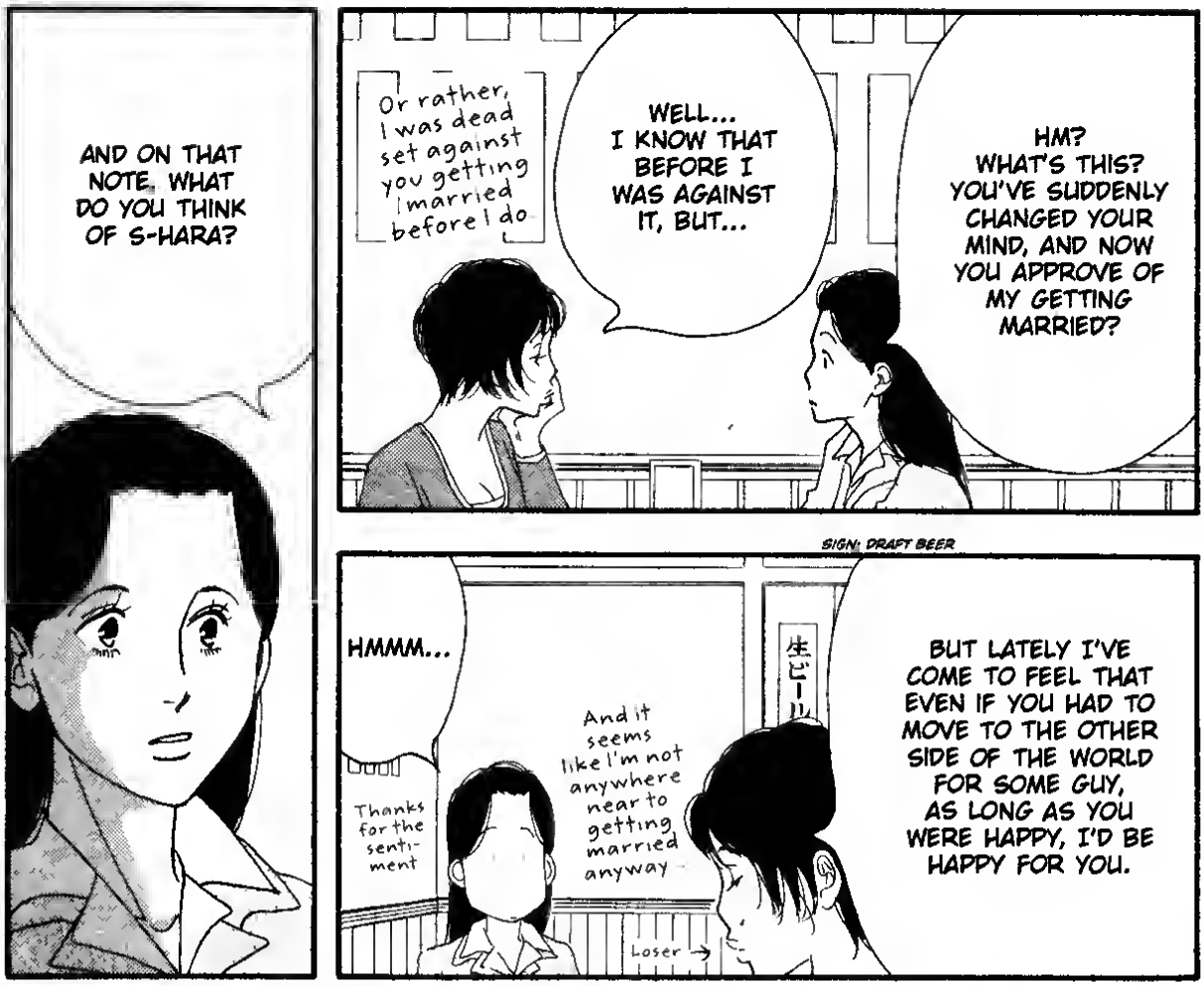
YOU'RE KIDDING! COULD I HAVE A TASTE?
I DON'T EVEN TASTE MILK. IT'S LIKE THEY SIMPLY MELTED BITTER CHOCOLATE AND SERVED IT UP AS-IS.


THIS IS JUST THE BEST! IT MAY LOOK SMALL, BUT WHEN YOU EAT IT, IT FILLS YOU RIGHT UP.

HEY, M-WAKI...
...AREN'T YOU PLANNING ON GETTING MARRIED?

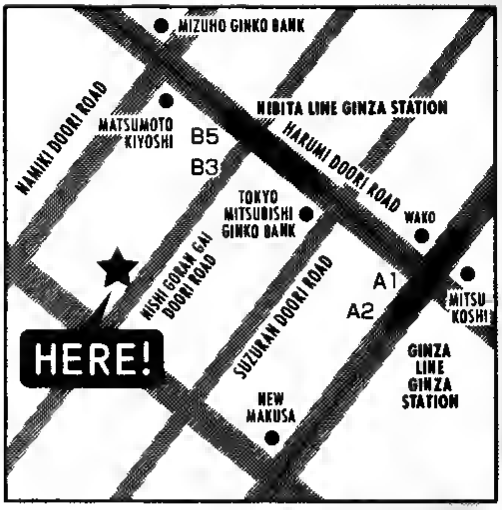

IT WAS BECAUSE S-HARA HAS A CRUSH ON M-WAKI.


ONE THING Y-NAGA DIDN'T NEED TO ASK WAS WHY S-HARA CAME ALONG TODAY EVEN THOUGH HE DOESN'T REALLY HAVE A SWEET TOOTH. SHE ALREADY KNEW.


AND ON THAT NOTE, WHAT DO YOU THINK OF S-HARA?
Or rather, I was dead set against you getting married before I do
WELL... I KNOW THAT BEFORE I WAS AGAINST IT, BUT...
HM? WHAT'S THIS? YOU'VE SUDDENLY CHANGED YOUR MIND, AND NOW YOU APPROVE OF MY GETTING MARRIED?
SIGN: DRAFT BEER
HMMM...
Thanks for the sentiment
And it seems like I'm not anywhere near to getting married anyway
Loser
BUT LATELY I'VE COME TO FEEL THAT EVEN IF YOU HAD TO MOVE TO THE OTHER SIDE OF THE WORLD FOR SOME GUY, AS LONG AS YOU WERE HAPPY, I'D BE HAPPY FOR YOU.
THIS MIGHT SOUND A BIT EXTRAVAGANT, BUT...
UM...
...
.....
...AT THE VERY LEAST, I'D LIKE SOMEONE WITH A STEADY JOB...

Pierre Marcolini Ginza

[Address]
5-5-8 Ginza, Chuuou-ku, Tokyo
[Telephone]
03-5537-0015
[Hours]
Mon-Sat 11:00 AM - 8:00 PM
Sun & Holidays 11:00 - 7:00 PM
[Closed]
Never.
[Directions]
A one-minute walk
from the Ginza Station
on both the Ginza Line
and the Hibiya Line
[Parking]
None

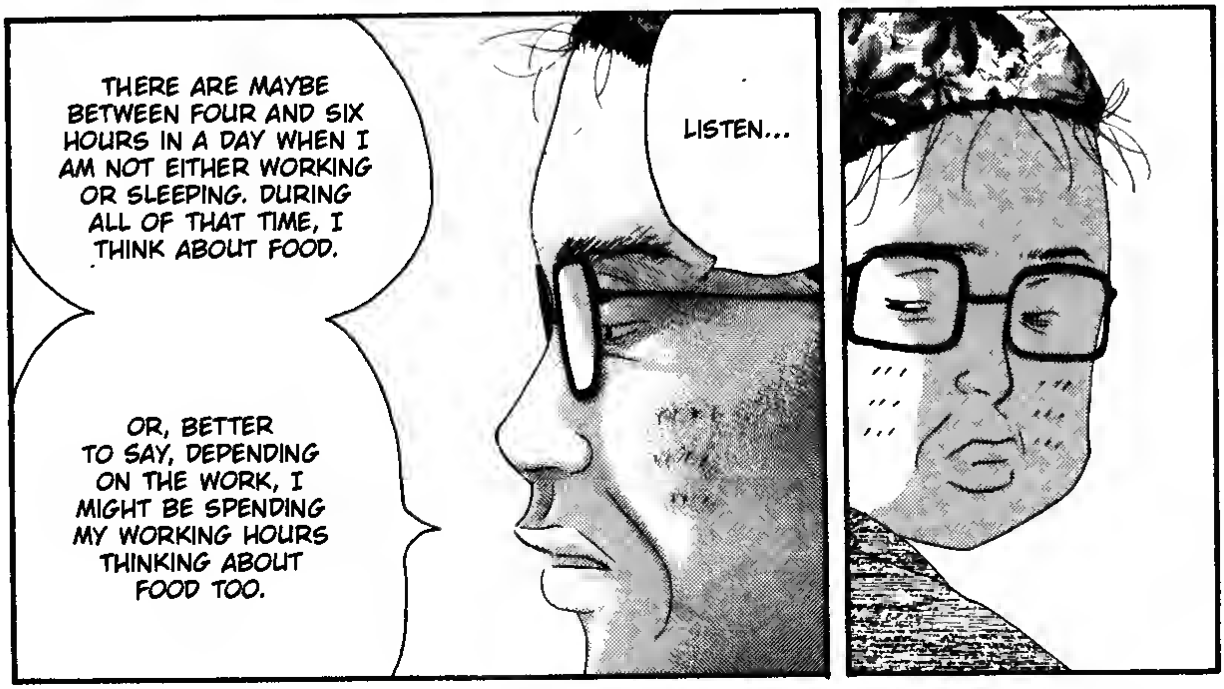


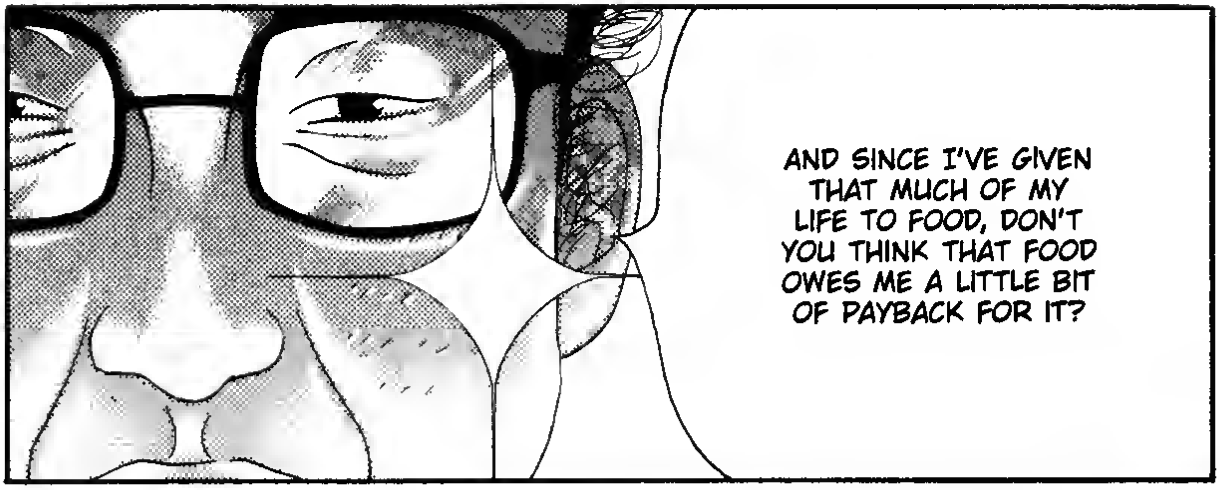
FUMI YOSHINAGA'S COMMENTS

THE PARFAITS ARE ¥1,680. IT MIGHT LOOK SMALL, BUT WITH THIS AND ONE CUP OF HOT CHOCOLATE (COCOA), IT FEELS LIKE YOU ATE AN ENTIRE MEAL. THE HOT CHOCOLATE IS ¥1,050. THERE WAS A CHOCOLATE THAT I BOUGHT IN THE FIRST-FLOOR SHOP THAT WAS SHAPED LIKE A SHELL AND HAD CARAMEL INSIDE AND WAS ABSOLUTELY DELICIOUS. THEY DON'T TAKE RESERVATIONS.

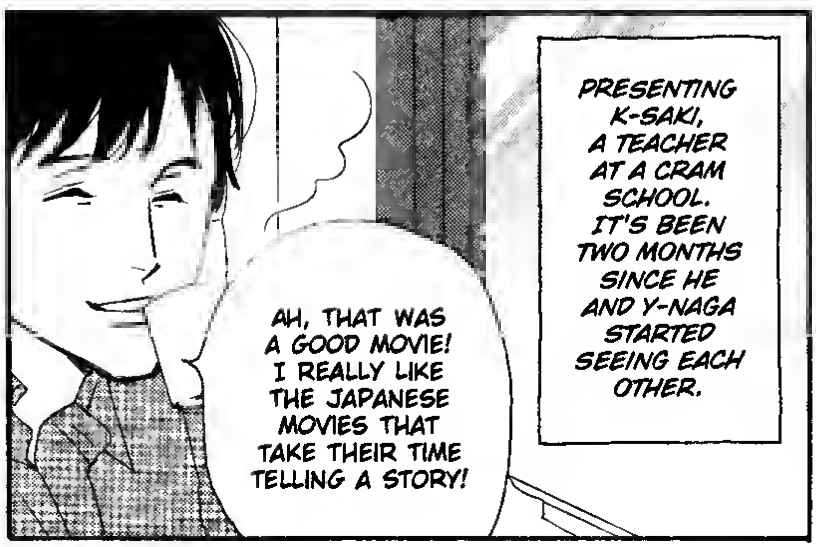
NOT LOVE
BUT
DELICIOUS
FOODS
MAKE ME
SO HAPPY!

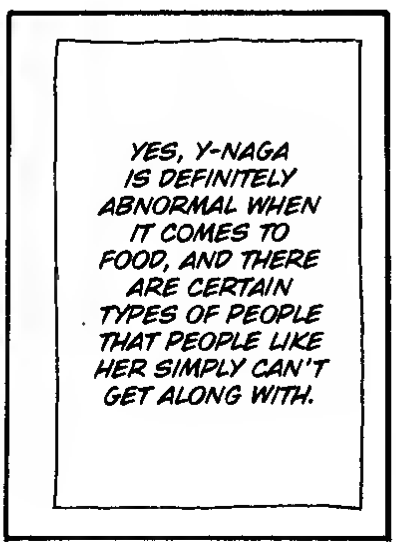
#7
HERE IS A QUESTION THAT ONE OFTEN HEARS WHEN ONE HAS DECIDED TO FOLLOW THE PATH OF A FOODIE.
SAY, HOW DO YOU FIND ALL OF THOSE REALLY DELICIOUS RESTAURANTS?

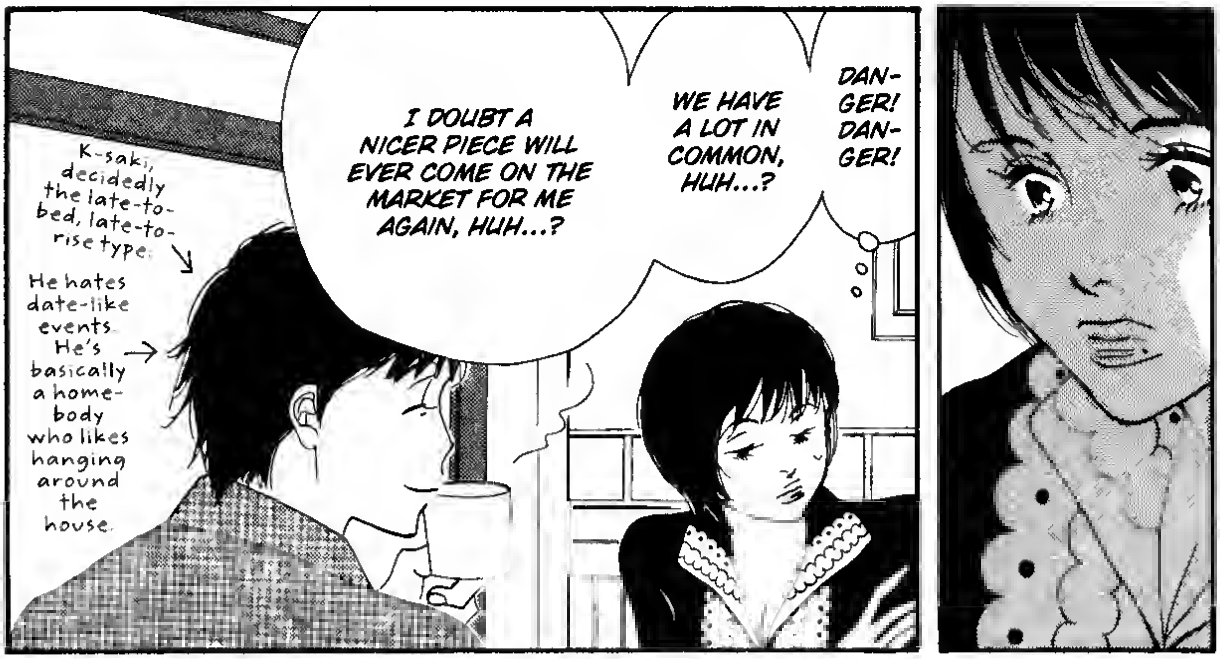

THERE ARE MAYBE BETWEEN FOUR AND SIX HOURS IN A DAY WHEN I AM NOT EITHER WORKING OR SLEEPING. DURING ALL OF THAT TIME, I THINK ABOUT FOOD.
OR, BETTER TO SAY, DEPENDING ON THE WORK, I MIGHT BE SPENDING MY WORKING HOURS THINKING ABOUT FOOD TOO.
LISTEN...

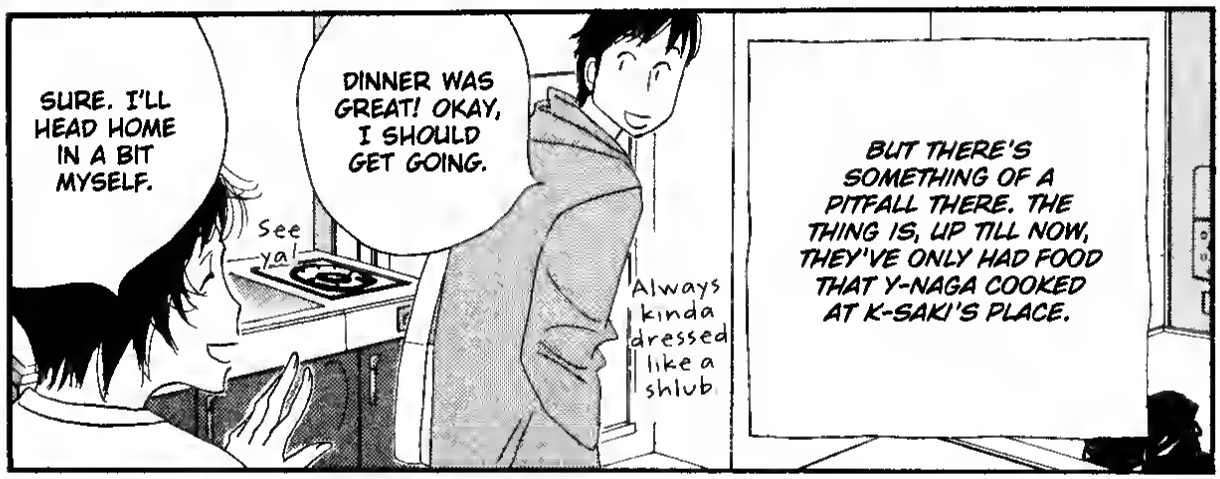

AND SINCE I'VE GIVEN THAT MUCH OF MY LIFE TO FOOD, DON'T YOU THINK THAT FOOD OWES ME A LITTLE BIT OF PAYBACK FOR IT?

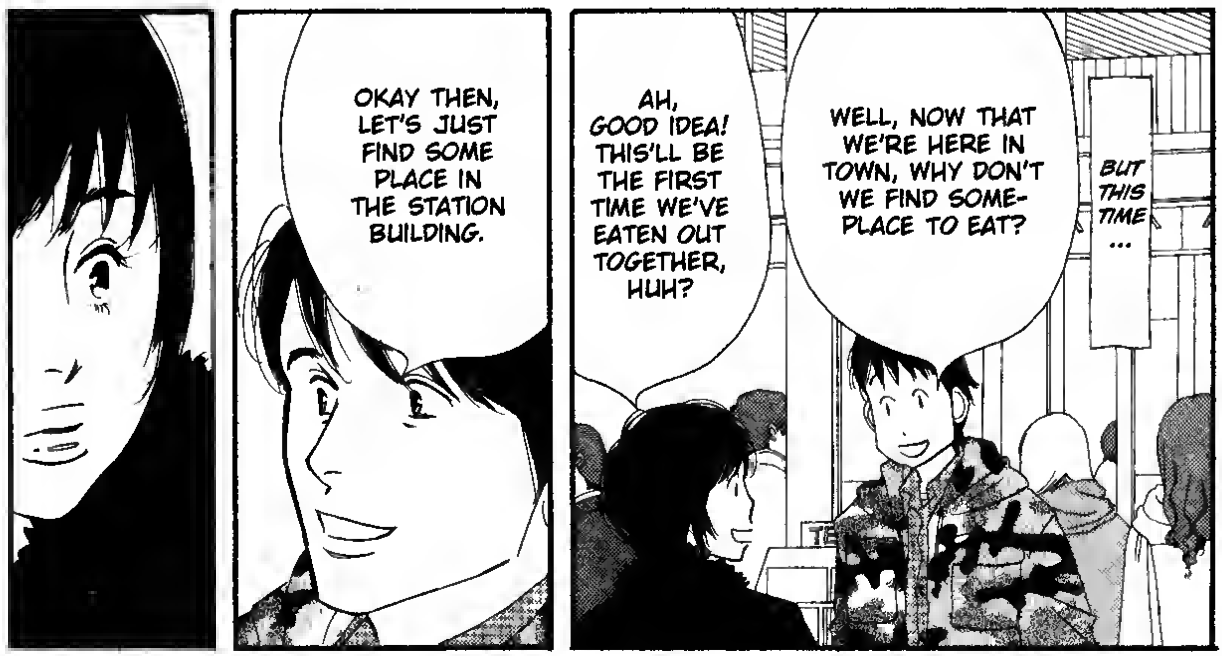
WELL, AS LONG AS YOU'RE SORRY, I GUESS I CAN FORGIVE YOU. NOW, ONCE I'M DONE INKING THIS PAGE, WE'LL HAVE SOME TEA.
...I'M VERY SORRY. I WAS A FOOL TO THINK I COULD SEEK SUCH ADVICE...


AH, THAT WAS A GOOD MOVIE! I REALLY LIKE THE JAPANESE MOVIES THAT TAKE THEIR TIME TELLING A STORY!
PRESENTING K-SAKI, A TEACHER AT A CRAM SCHOOL. IT'S BEEN TWO MONTHS SINCE HE AND Y-NAGA STARTED SEEING EACH OTHER.

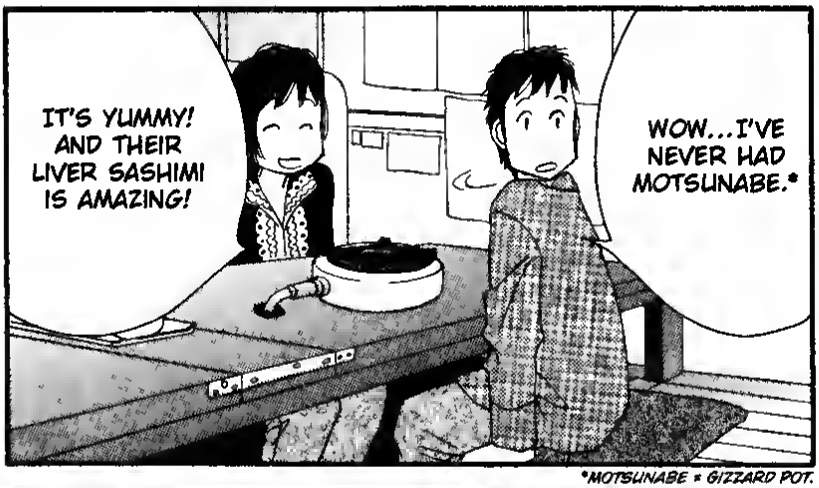

YES, Y-NAGA IS DEFINITELY ABNORMAL WHEN IT COMES TO FOOD, AND THERE ARE CERTAIN TYPES OF PEOPLE THAT PEOPLE LIKE HER SIMPLY CAN'T GET ALONG WITH.


K-saki, decidedly the late-to-bed, late-to-rise type.
He hates date-like events. He's basically a home-body who likes hanging around the house.
I DOUBT A NICER PIECE WILL EVER COME ON THE MARKET FOR ME AGAIN, HUH...?
WE HAVE A LOT IN COMMON, HUH...?
DAN-GER! DAN-GER!


SURE. I'LL HEAD HOME IN A BIT MYSELF.
DINNER WAS GREAT! OKAY, I SHOULD GET GOING.
See ya!
Always kinda dressed like a shlub
BUT THERE'S SOMETHING OF A PITFALL THERE. THE THING IS, UP TILL NOW, THEY'VE ONLY HAD FOOD THAT Y-NAGA COOKED AT K-SAKI'S PLACE.

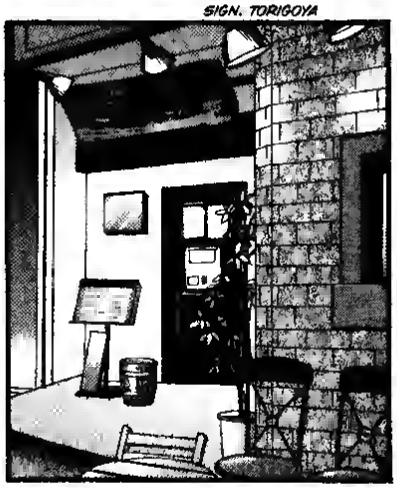

OKAY THEN, LET'S JUST FIND SOME PLACE IN THE STATION BUILDING.
AH, GOOD IDEA! THIS'LL BE THE FIRST TIME WE'VE EATEN OUT TOGETHER, HUH?
WELL, NOW THAT WE'RE HERE IN TOWN, WHY DON'T WE FIND SOME-PLACE TO EAT?
BUT THIS TIME ...

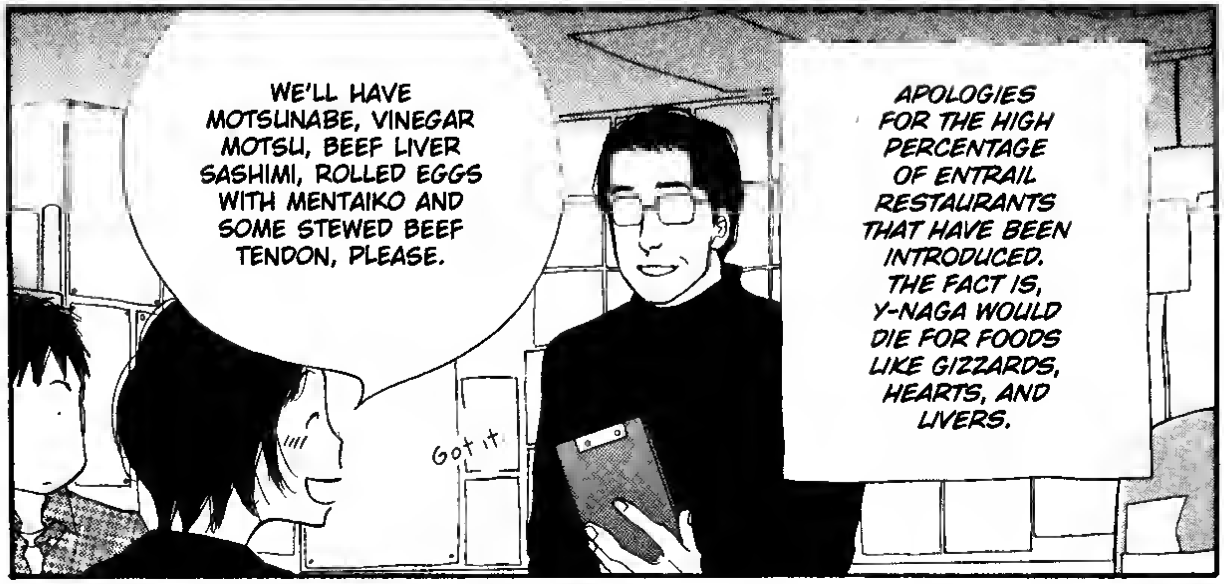
EH? REALLY? THAT'S COOL. LET'S DO THAT, THEN.
IF WE GO JUST TWO STATIONS DOWN, THERE'S A GOOD RESTAURANT THERE. LET'S GO TO THAT, HUH?
K-K-CHAN!!
EH!? IN THE STATION!?
NO... HE REALLY IS A GOOD GUY.
WAIT A SECOND... SURE, THERE COULD BE GOOD PLACES IN A STATION BUILDING, BUT THAT ISN'T THE WAY HE SAID IT!! IT WAS MORE LIKE HE DIDN'T CARE WHERE WE ATE, RIGHT!?



*MOTSUNABE = GIZZARD POT.

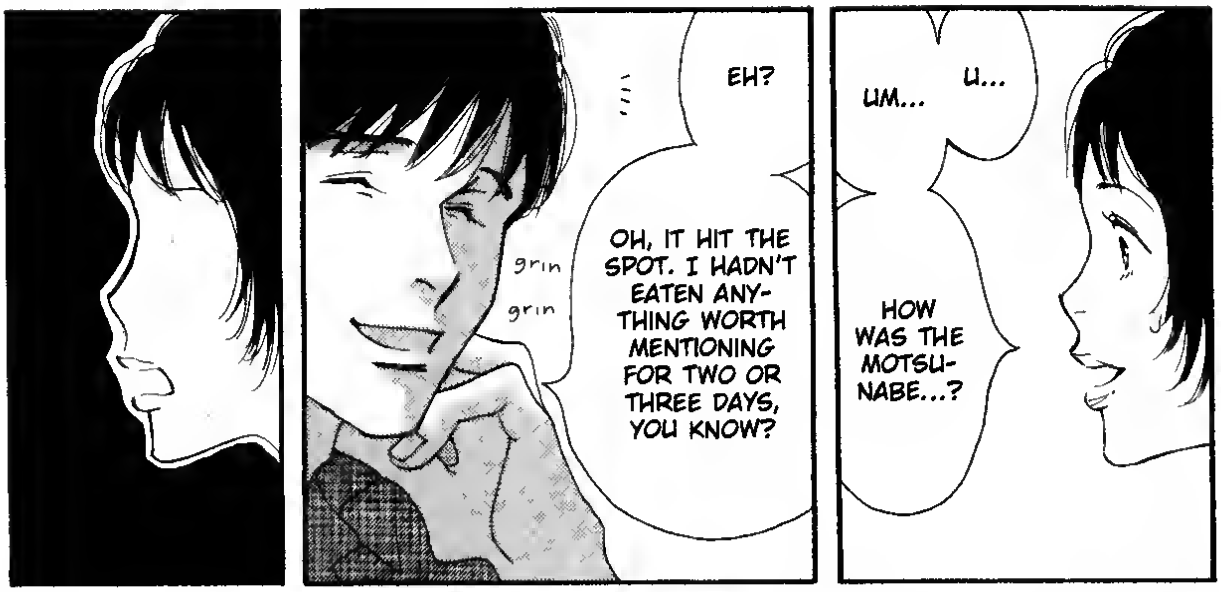
SIGN. TORIGOYA



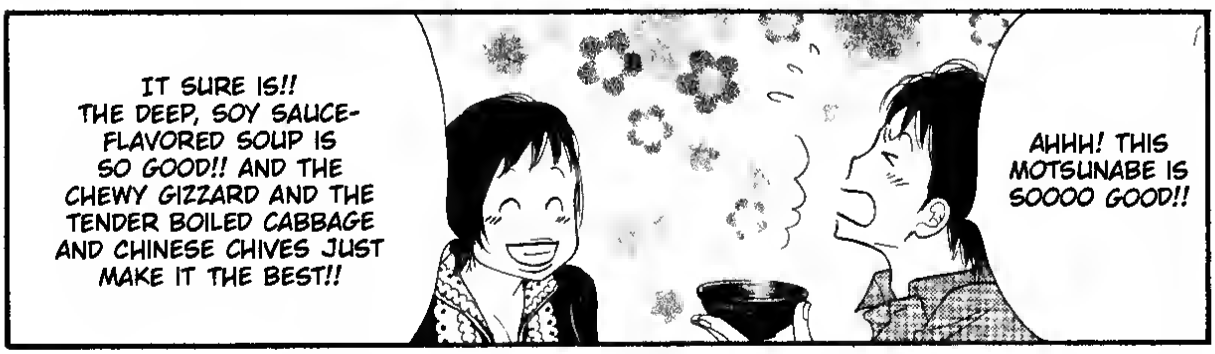

WE'LL HAVE MOTSUNABE, VINEGAR MOTSU, BEEF LIVER SASHIMI, ROLLED EGGS WITH MENTAIKO AND SOME STEWED BEEF TENDON, PLEASE.
Got it.
APOLOGIES FOR THE HIGH PERCENTAGE OF ENTRAIL RESTAURANTS THAT HAVE BEEN INTRODUCED. THE FACT IS, Y-NAGA WOULD DIE FOR FOODS LIKE GIZZARDS, HEARTS, AND LIVERS.

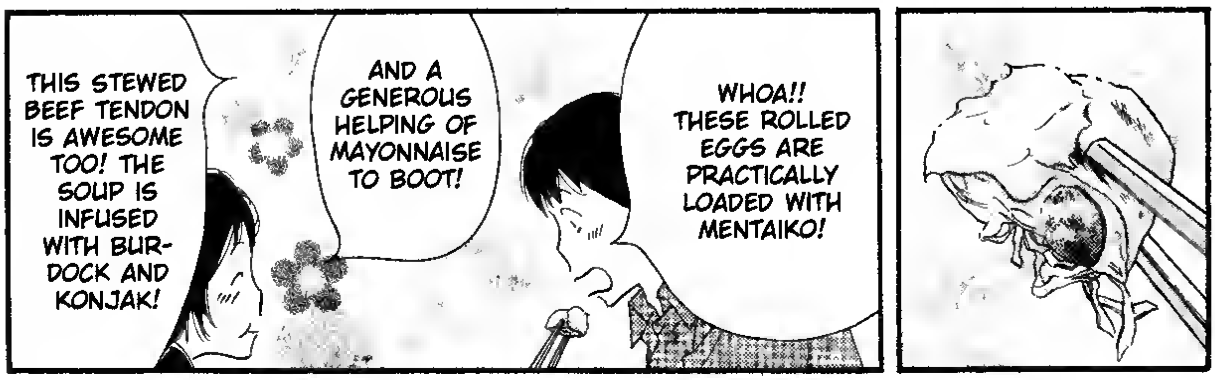
AH! I-I'M SORRY!! WHAT AM I DOING ALL THE ORDERING FOR!? WAS THERE SOMETHING IN PARTICULAR YOU WANTED!?
NOT AT ALL! Y-NAGA'S REALLY GOOD AT THIS STUFF! IT REALLY HELPS ME OUT!
.....
Ack!
AHHH! HERE IT IS! I JUST LOVE THIS...
BAKU (GULP!)
GA (GOBBLE!)
TIME TO EAAAT!
HERE! YOUR LIVER SASHIMI.
DON (BOOM)
munch
munch
munch
munch
munch
WAIT!! YOU'RE DOING IT WRONG!! YOU'RE SUPPOSED TO TAKE THEM ONE AT A TIME, ROLL THEM WITH THE GRATED GARLIC AND CHIVES IN THE MIDDLE, AND THEN EAT THEM, K-CHAN!!
GATAN (CLATTER)
WAAAAAAH!!
GWAH!

HA-HA-HA-HA...
HA...
IS THAT RIGHT? I'M SORRY! SORRY, Y-NAGA!
AH!
SFX. GA (GOBBLE) GA
...THE STEWED BEEF TENDON ...
GWAH!
munch munch munch
WHEN EATING THE ROLLED EGGS WITH MENTAIKO...
Y-NAGA HADN'T NOTICED WHEN THEY WERE EATING AT HIS PLACE, BUT WHEN K-SAKI STARTS EATING, HE TOTALLY CONCENTRATES ON EATING WITHOUT SAYING A WORD.
UM...
.....
gobble
gobble
gobble
gobble
gobble
Aumph!
...AND THE MOTSU-NABE...
K-K-CHAN!?
Urp
OH, I'VE BEEN MEANING TO ASK. HOW'S WORK GOING?
EMPTY

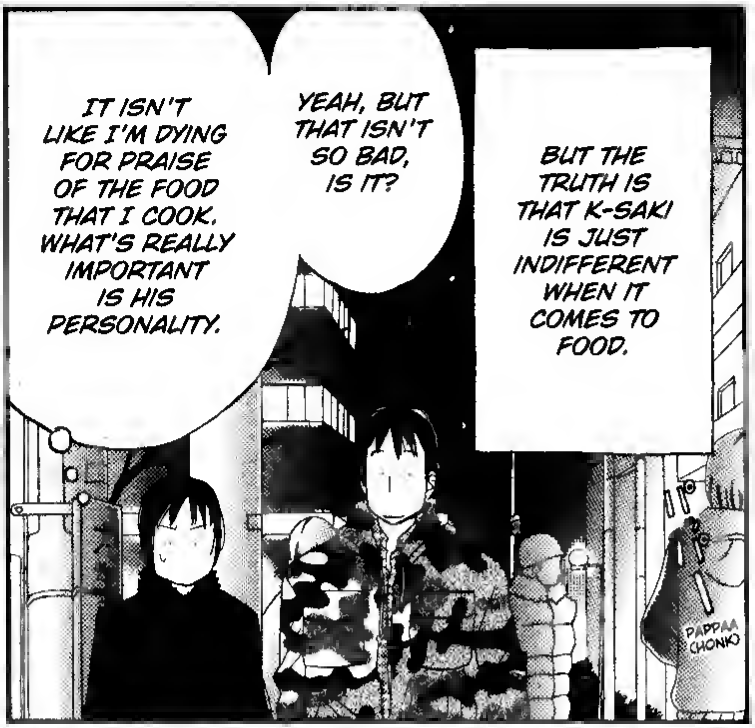

UM...
U...
HOW WAS THE MOTSU-NABE...?
EH?
grin
grin
OH, IT HIT THE SPOT. I HADN'T EATEN ANY-THING WORTH MENTIONING FOR TWO OR THREE DAYS, YOU KNOW?

THE SALT FLAVORING AND SESAME OIL GIVE IT A GREAT AROMA, AND THE SLIGHT SWEETNESS OF THE MEAT ITSELF COMBINED WITH THE CHOPPED GARLIC REALLY DOES THE TRICK!!
ISN'T IT?
After a bite
WOW! THIS LIVER SASHIMI IS REALLY GOOD!
THE WAY THE SCENE PLAYED OUT IN Y-NAGA'S HEAD.

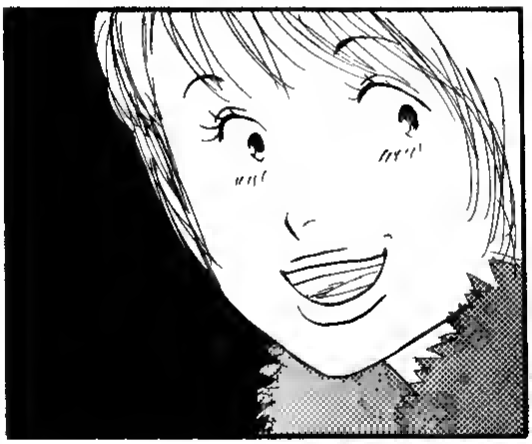

IT SURE IS!! THE DEEP, SOY SAUCE-FLAVORED SOUP IS SO GOOD!! AND THE CHEWY GIZZARD AND THE TENDER BOILED CABBAGE AND CHINESE CHIVES JUST MAKE IT THE BEST!!
AHHH! THIS MOTSUNABE IS SOOOO GOOD!!

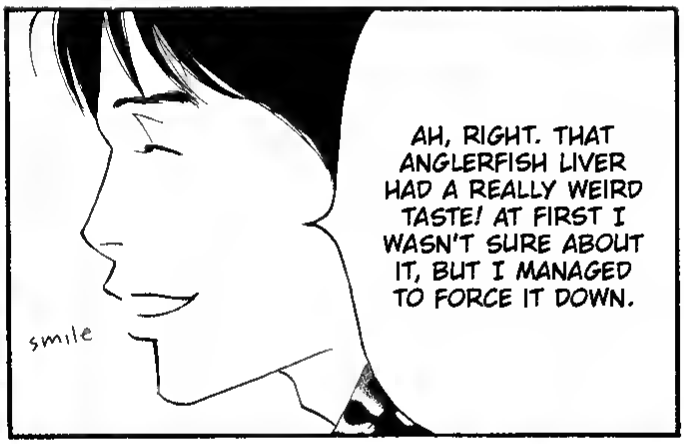

THIS STEWED BEEF TENDON IS AWESOME TOO! THE SOUP IS INFUSED WITH BUR-DOCK AND KONJAK!
AND A GENEROUS HELPING OF MAYONNAISE TO BOOT!
WHOA!! THESE ROLLED EGGS ARE PRACTICALLY LOADED WITH MENTAIKO!

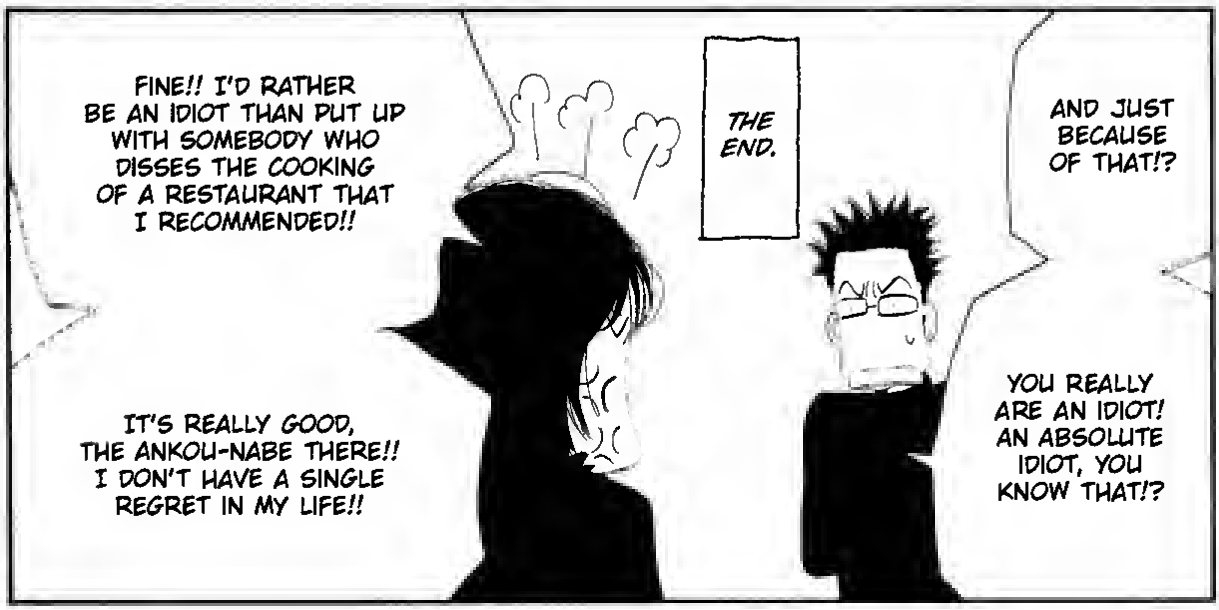
COME TO THINK OF IT, Y-NAGA, THE FIRST TIME WE MET WAS IN AN ANKOU-NABE* PLACE WITH M-KUMA AND S-JI, WASN'T IT?
OH, THAT'S RIGHT! I RECOMMENDED THE PLACE. IT HAD LOADS OF ANGLER-FISH LIVER!
%OFF


YEAH, BUT THAT ISN'T SO BAD, IS IT?
IT ISN'T LIKE I'M DYING FOR PRAISE OF THE FOOD THAT I COOK. WHAT'S REALLY IMPORTANT IS HIS PERSONALITY.
BUT THE TRUTH IS THAT K-SAKI IS JUST INDIFFERENT WHEN IT COMES TO FOOD.
PAPPAA CHONKO

*ANKOU-NABE = ANGLERFISH POT

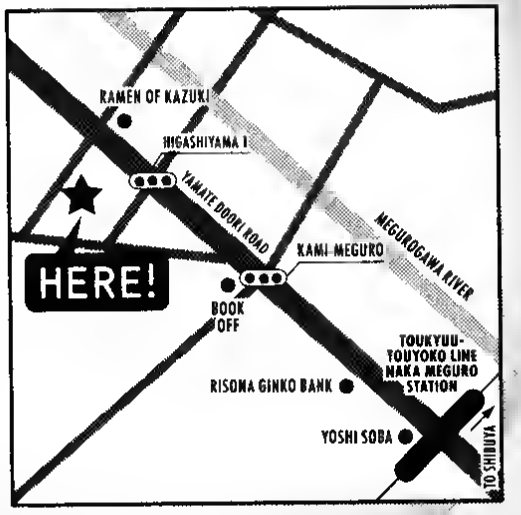





FINE!! I'D RATHER BE AN IDIOT THAN PUT UP WITH SOMEBODY WHO DISSES THE COOKING OF A RESTAURANT THAT I RECOMMENDED!!
IT'S REALLY GOOD, THE ANKOU-NABE THERE!! I DON'T HAVE A SINGLE REGRET IN MY LIFE!!
THE END.
AND JUST BECAUSE OF THAT!?
YOU REALLY ARE AN IDIOT! AN ABSOLUTE IDIOT, YOU KNOW THAT!?

TORIGOYA HIGASHIYAMA

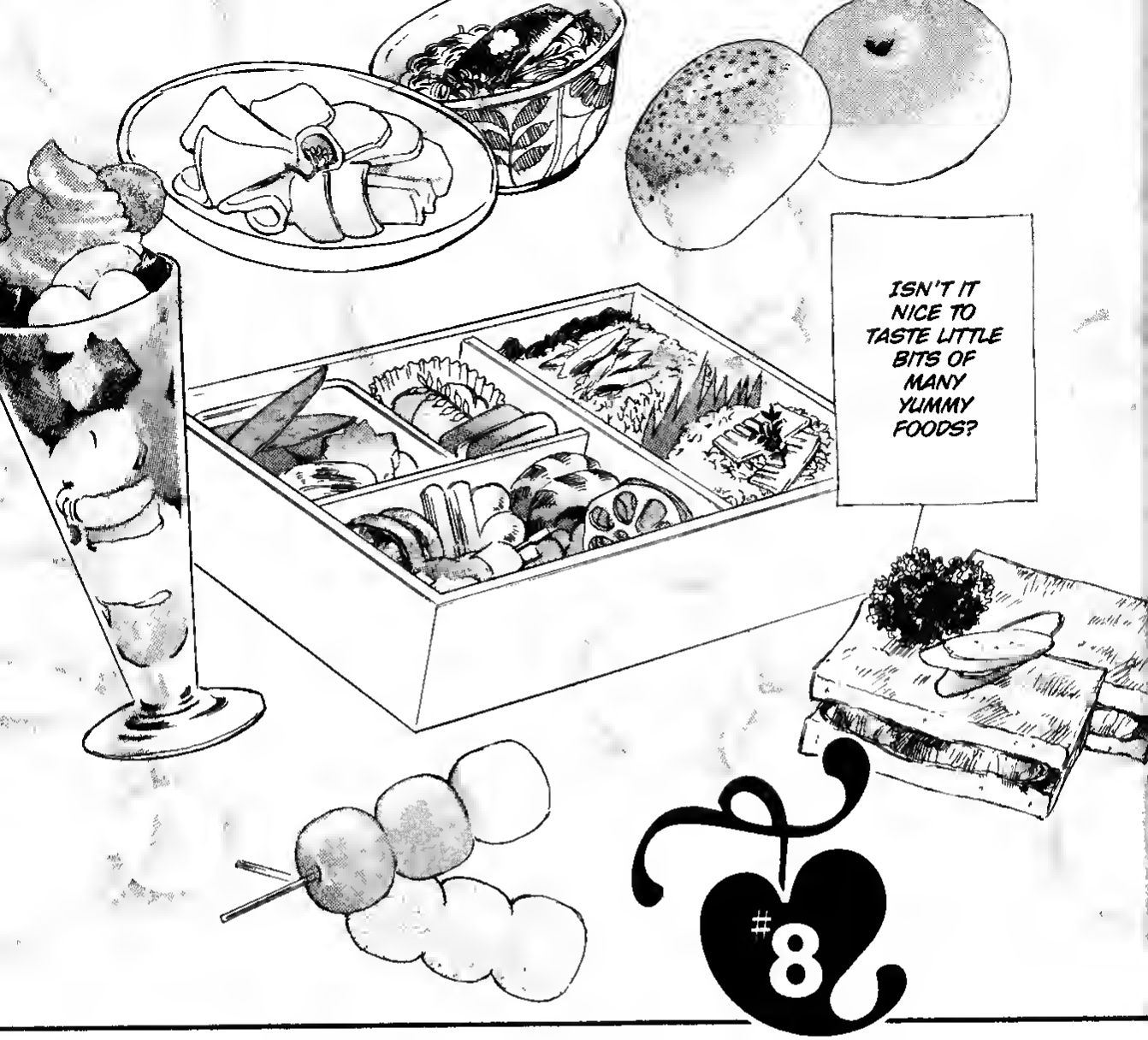
[Address]
1-5-11 Higashiyama,
Meguro-ku, Tokyo
[Telephone]
03-5074-1707
[Hours]
Mon-Sat
5:00 PM - 3:00 AM
Sun & Holidays
5:00 PM - 1:00 AM
[Closed]
Never
[Directions]
A ten-minute walk from the Nakameguro Station on the Toukyuu-Touyoko Line and Hibiya Line.
[Parking]
None



FUMI YOSHINAGA'S COMMENTS

THIS IS ANOTHER RESTAURANT WITH REASONABLE PRICES IN THE ¥3,000 RANGE. IT'S A GOOD PLACE FOR LARGE CROWDS. AND IT'S REALLY CONVENIENT SINCE IT'S OPEN SO LATE.

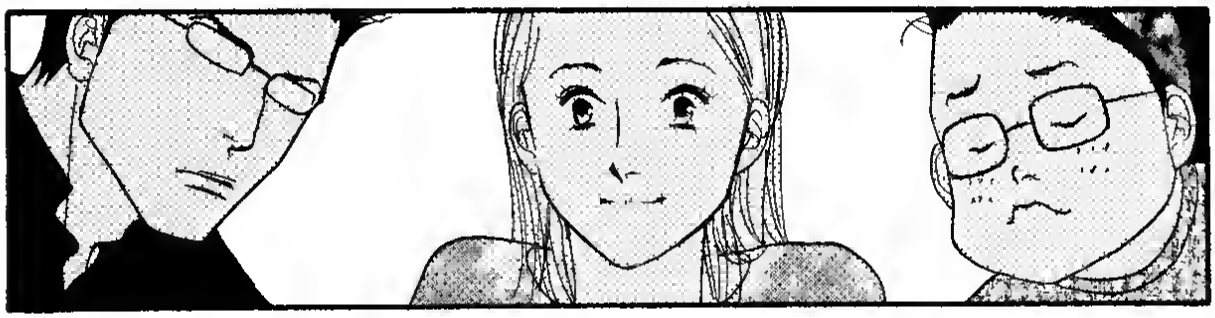
NOT LOVE
BUT
DELICIOUS
FOODS
MAKE ME
SO HAPPY!
gobble
gobble
gobble

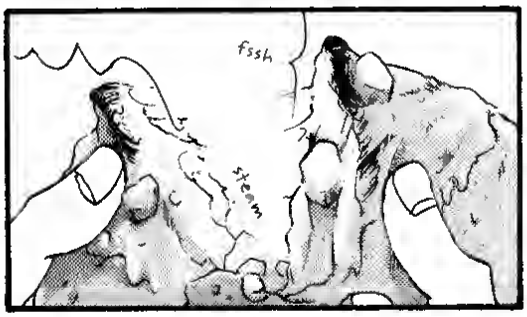

ISN'T IT NICE TO TASTE LITTLE BITS OF MANY YUMMY FOODS?
#8

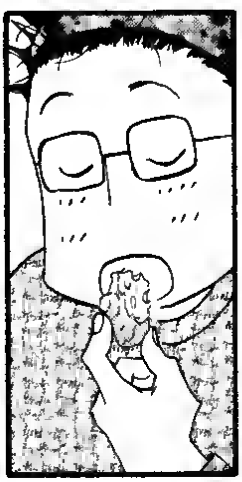
N-CHAN, YOU SAID YOU KNOW OF A REALLY GOOD BAKERY?
N-CHAN IS Y-NAGA'S ASSISTANT.
YUP! AND IT'S REALLY CLOSE TO THIS APARTMENT BUILDING! IT'S A SMALL, CUTE PLACE THAT'S RIGHT ON MY WAY HERE, F-MI-SAN!

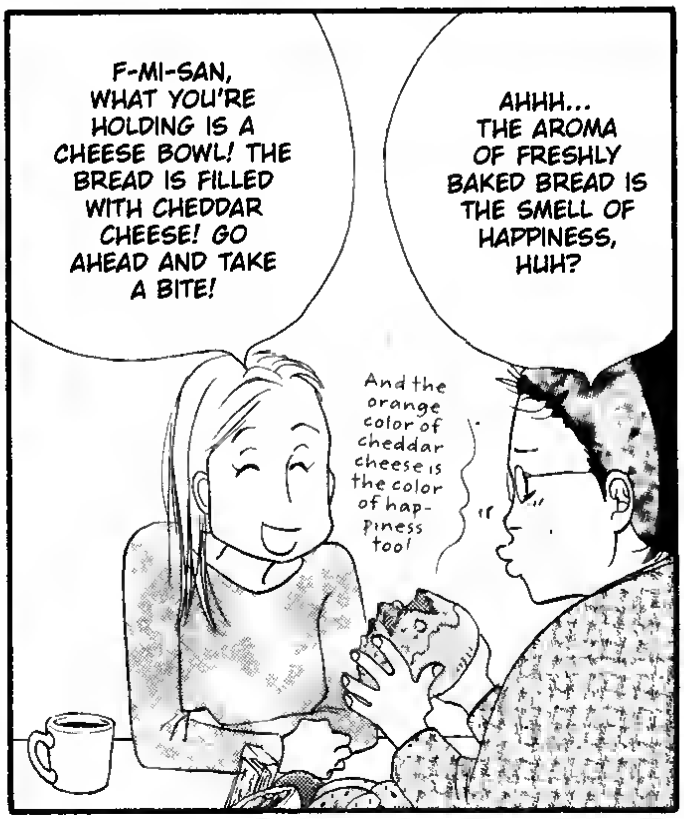
WHOOOA!! BAGELS!!
I LOVE THOSE THINGS!!
YOU KNOW, THE BAGELS THERE ARE JUST SOOO GOOD!!
Generous bagel
Normal bagel
EHH!? A BELLY BUTTON!? I WANT TO TRY A BAGEL LIKE THAT!!
AND YOU KNOW HOW WITH MOST BAGELS, THERE'S A HOLE IN THE MIDDLE? WELL, AT THAT BAKERY, THEY'RE SO GENEROUS WITH THE BATTER, THE HOLE IS COMPLETELY FILLED. IT'S MORE LIKE A BELLY BUTTON!!
I'D LIKE A MELON BREAD AND A CURRY BREAD.
TO START WITH, I WANT THE BAGEL SANDWICH THAT THE OWNER RECOMMENDS.
DO YOU HAVE ANY REQUESTS?
THERE ARE OTHER DELICIOUS BAKED GOODS THERE TOO, SO NEXT TIME I GO, I'LL BUY A WHOLE LOT! WITH A GROUP, WE CAN TRY OUT A WHOLE BUNCH OF TYPES!
GET TO WORK, YOU GUYS.
Stuck in a rut!!
What's wrong with it!? I'm not the type to love a challenge!!
Stuck in a rut!!
AND THE NEXT REQUEST OUT OF YOUR MOUTH IS GOING TO BE YAKISOBA BREAD! RIGHT, S-HARA-KUN!?

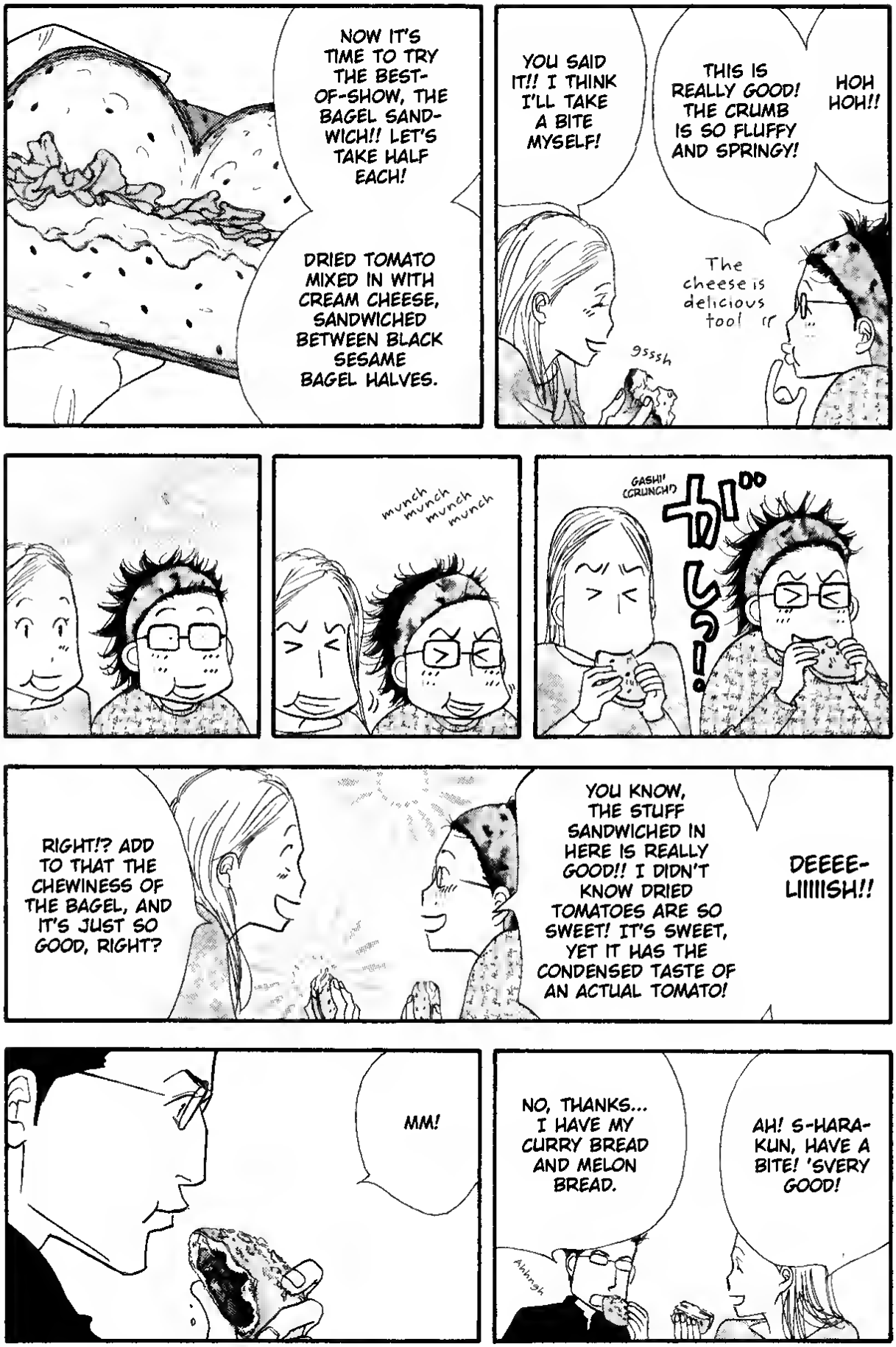
AND SO, A FEW DAYS LATER ...





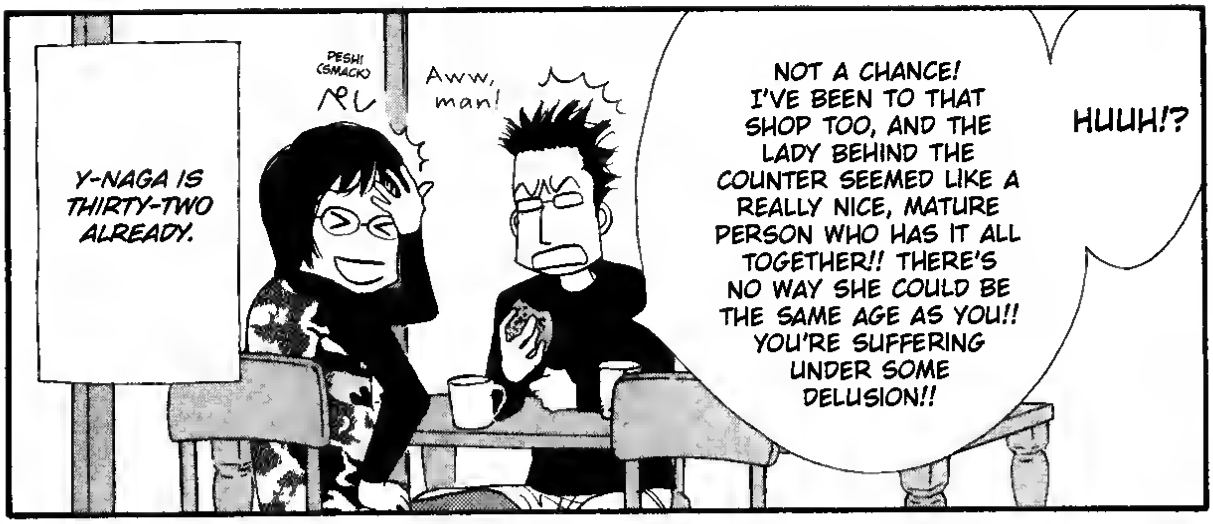


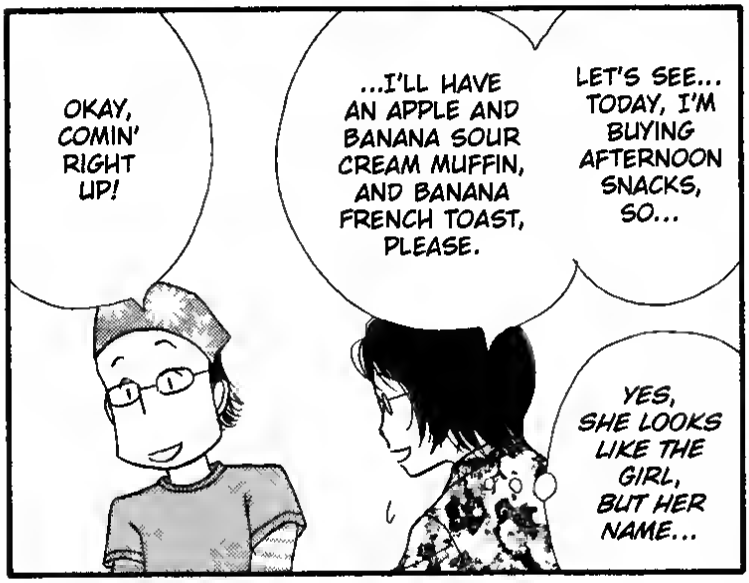

F-MI-SAN, WHAT YOU'RE HOLDING IS A CHEESE BOWL! THE BREAD IS FILLED WITH CHEDDAR CHEESE! GO AHEAD AND TAKE A BITE!
AHHH... THE AROMA OF FRESHLY BAKED BREAD IS THE SMELL OF HAPPINESS, HUH?
And the orange color of cheddar cheese is the color of happiness too!


NOW IT'S TIME TO TRY THE BEST-OF-SHOW, THE BAGEL SAND-WICH!! LET'S TAKE HALF EACH!
DRIED TOMATO MIXED IN WITH CREAM CHEESE, SANDWICHED BETWEEN BLACK SESAME BAGEL HALVES.
YOU SAID IT!! I THINK I'LL TAKE A BITE MYSELF!
THIS IS REALLY GOOD! THE CRUMB IS SO FLUFFY AND SPRINGY!
HOH HOH!!
The cheese is delicious too! rr
9ssssh
munch munch munch munch
GASHI! (CRUNCH!)
カリっ!
RIGHT!? ADD TO THAT THE CHEWINESS OF THE BAGEL, AND IT'S JUST SO GOOD, RIGHT?
YOU KNOW, THE STUFF SANDWICHED IN HERE IS REALLY GOOD!! I DIDN'T KNOW DRIED TOMATOES ARE SO SWEET! IT'S SWEET, YET IT HAS THE CONDENSED TASTE OF AN ACTUAL TOMATO!
DEEEE-LIIIISH!!
MM!
NO, THANKS... I HAVE MY CURRY BREAD AND MELON BREAD.
AH! S-HARA-KUN, HAVE A BITE! 'SVERY GOOD!
Ahhmgh

I'M TAKING A BITE OF THE MELON BREAD TOO! LOOK AT THIS TINY, YUMMY-LOOKING PIECE!
STOP EATING MY BREAD PIECE BY PIECE.
THAT'S WHY I'M TELLING YOU TO HAVE SOME OF OUR BREAD TOO!
THEY DON'T FRY THE BREAD! IT'S BAKED CURRY BREAD, SO IT'S ACTUALLY HEALTHY!
AHHH...THE CURRY INSIDE THIS THING IS GOOD!
NO WAY! GIVE ME A BITE!
reeeeach
sssss
You must lead a very dull life!
Waaah!
So quit eating my stuff!!
THE ONLY THINGS I WANT TO EAT ARE CURRY BREAD AND MELON BREAD!
It's delicious if you warm it up at home just a little bit
THE HAM, CHEESE, AND WHITE SAUCE IN THIS CROQUE MONSIEUR ARE SCRUMPTIOUS!
OHH! THIS TERIYAKI CHICKEN SANDWICH IS REALLY GOOD TOO, FILLED WITH ONIONS AND RED PEPPERS!
OH! THE CRUMB IS DARK BROWN, SO IT'S REALLY CHOCO-LATE INSIDE CHOCOLATE!
HOW MANY BREADS ARE THEY EATING...?
TA-DAAA!
AND HERE'S ONE MORE TOP CONTENDER FOR TODAY, NEW YORK CHOCOLATE BREAD!!

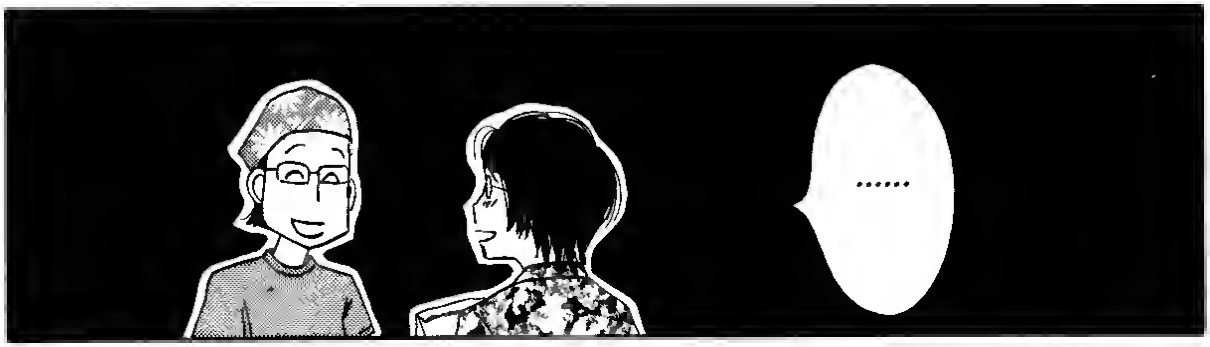
IT'S LIKE A REALLY CLASSY CHOCO-LATE FLAVOR!
AH, BUT EVEN THOUGH IT'S GOT CHOCOLATE ALL THE WAY THROUGH, IT'S NOT SUPER SWEET AT ALL!
You got it!
AND MORE THAN THAT, ON THE INSIDE... THEY DIDN'T JUST USE CHOCOLATE CHIPS! LOADS OF CHOCOLATE CHUNKS ARE MELTED IN THERE...
HELLO!
A half-hearted effort at makeup
AND WITH THAT, Y-NAGA BECAME AN ARDENT FAN OF THE SHOP'S BAKED GOODS AND STARTED SHOPPING THERE REGULARLY.
Whoa, this is really good!
Sooooo yummy-yyyyy!
Riiight!?
And it's not too big, so even the size is perfect!
OKAY. GOT IT.
LET'S SEE...I'D LIKE A CURRY BREAD AND A MELON BREAD, ONE AVOCADO AND SALMON SANDWICH, AND ONE BAGEL SANDWICH WITH CREAM CHEESE, AND ONE ORANGE BAGEL WITH HAZELNUT-CHOCOLATE SPREAD.
YEAH... SHE SORT OF LOOKS LIKE A CLASSMATE I HAD BACK IN MIDDLE SCHOOL...
WHAT?
THE GIRL BEHIND THE COUNTER MAY BE SOMEBODY YOU KNOW?
...HUH?
It'll be ready in just a mo-ment


Y-NAGA IS THIRTY-TWO ALREADY.
PESH! (SMACK)
Aww, man!
NOT A CHANCE! I'VE BEEN TO THAT SHOP TOO, AND THE LADY BEHIND THE COUNTER SEEMED LIKE A REALLY NICE, MATURE PERSON WHO HAS IT ALL TOGETHER!! THERE'S NO WAY SHE COULD BE THE SAME AGE AS YOU!! YOU'RE SUFFERING UNDER SOME DELUSION!!
HUUH!?


OKAY, COMIN' RIGHT UP!
...I'LL HAVE AN APPLE AND BANANA SOUR CREAM MUFFIN, AND BANANA FRENCH TOAST, PLEASE.
LET'S SEE... TODAY, I'M BUYING AFTERNOON SNACKS, SO...
YES, SHE LOOKS LIKE THE GIRL, BUT HER NAME...

WELCOME TO THE SHOP! HOW ARE YOU TODAY?

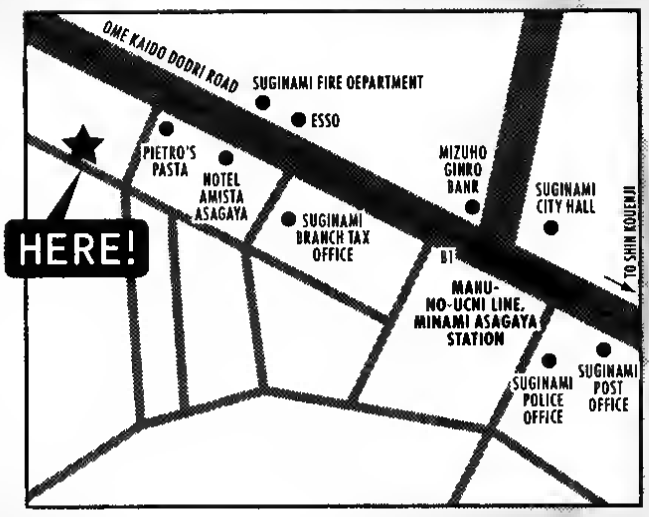
IS THAT RIGHT? THANK YOU VERY MUCH!
...THAT HAZELNUT-CHOCOLATE BAGEL SANDWICH I BOUGHT A LITTLE WHILE BACK WAS REALLY AMAZING! THE HAZELNUT-CHOCOLATE SPREAD WAS SO GOOD...
YOU KNOW...


.....

Can't remember the name
IT'S GOTTA BE HER! IT'S MUMBLE-MUMBLE-SAN!!
? EH? YES, IT WAS △○ MIDDLE.
THEN... THEN YOU WOULDN'T HAVE GONE TO △○ MIDDLE SCHOOL, WOULD YOU?
U-UM... DO YOU LIVE CLOSE BY TO HERE?
YES. I LIVE REALLY CLOSE. I GREW UP IN THIS AREA.
OH, YEAH! M-MOTO-SAN! THAT'S THE NAME!
I can finally say who I am!
AHH!! Y-CHAN!?
RIGHT!? WE BOTH WENT TO △○ MIDDLE SCHOOL TOGETHER! REMEMBER!?
IT'S ME! Y-NAGA! Y-NAGA!!
WHAT'S YOUR NAME!?
? ? IT'S M-MOTO.
もうここは聞くしかねーだろ!!
I GOT NO CHOICE BUT TO ASK HER AT FRONT NOW, RIGHT!!?
WHAT ARE YOU TALKING ABOUT, Y-CHAN!? WE WENT TO THE SAME HIGH SCHOOL TOO!

BAGEL

[Address]
5-35-7 Narita Higashi, Suginami-ku, Tokyo
[Telephone]
03-5397-2339
[Hours]
7:00 AM - 3:00 PM
[Closed]
Tuesdays and every third Monday of the month
[Directions]
A five-minute walk from the Minami Asagaya Station on the Maru-no-Uchi Line
[Parking]
None

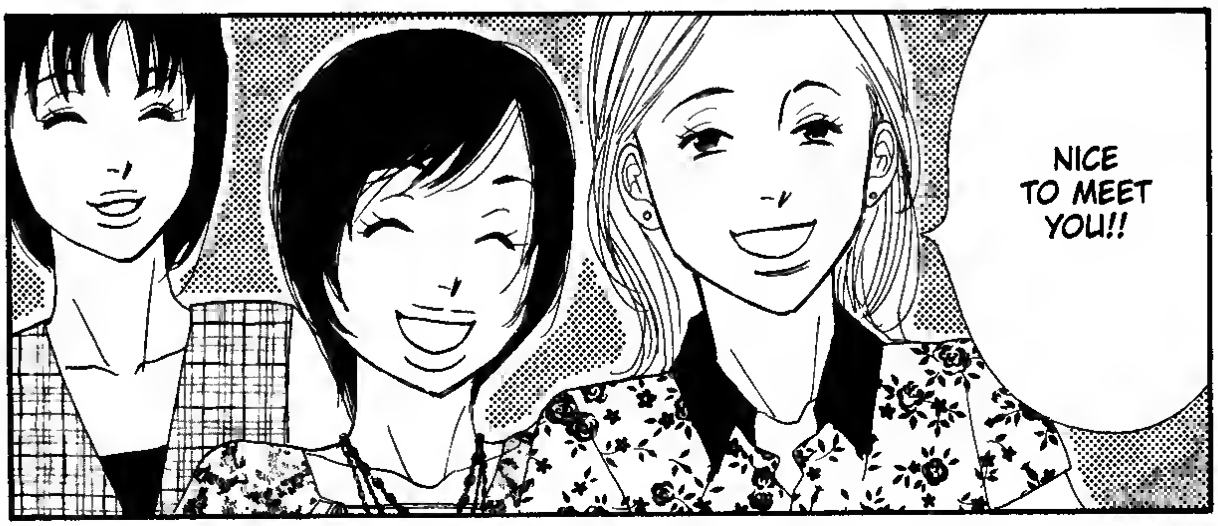


FUMI YOSHINAGA'S COMMENTS

IT'S A REALLY POPULAR BAKERY, SO EVERYTHING IS PRETTY MUCH SOLD OUT NEAR CLOSING TIME. AROUND NOON IS WHEN THEY HAVE THE MOST VARIETIES OF BREAD, SO THAT TIME IS BEST. THE CHEESE BOWL WHEN IT'S JUST OUT OF THE OVEN IS SO FLUFF, FLUFF AND SPRING, SPRING. IT'S REALLY THE BEST!

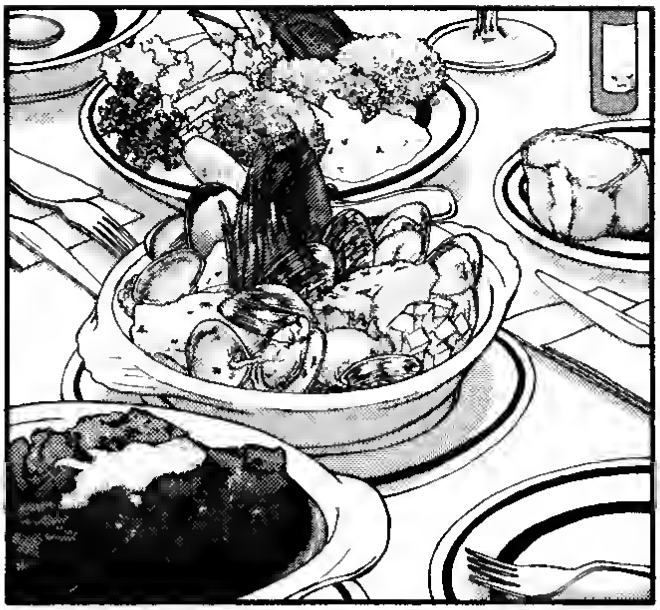
NOT LOVE BUT
DELICIOUS FOODS
MAKE ME SO HAPPY!

THIS TRAGIC TALE BEGINS WHEN HE IS SWEPT UP INTO A GOUKON SITUATION, EVEN THOUGH HE HAS A GIRLFRIEND WHO'S SERIOUS ENOUGH THAT HE'S BEEN THINKING, MAYBE IT'S ABOUT TIME FOR ME TO MEET HER PARENTS...
HIS NAME IS T-GO I-TA (31).
A GOUKON, HUH...?
WELL, YOU KNOW, AT THIS POINT IN A RELATIONSHIP, YOU CAN'T HELP BUT WONDER IF YOU'RE SURE ABOUT THE GIRL, OR IF THERE'S ANOTHER WOMAN OUT THERE WHO'S REALLY THE ONE.
#9

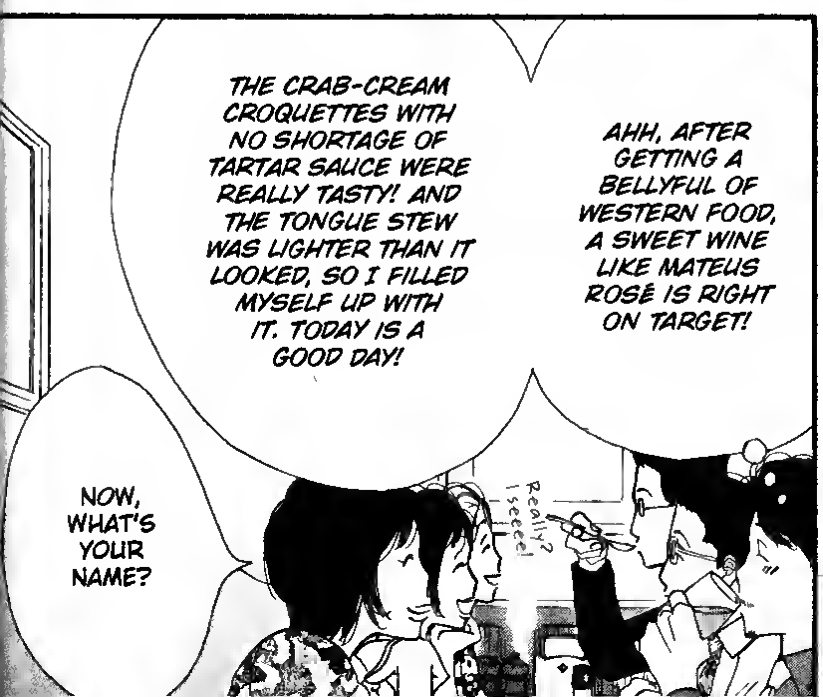

NICE TO MEET YOU!!

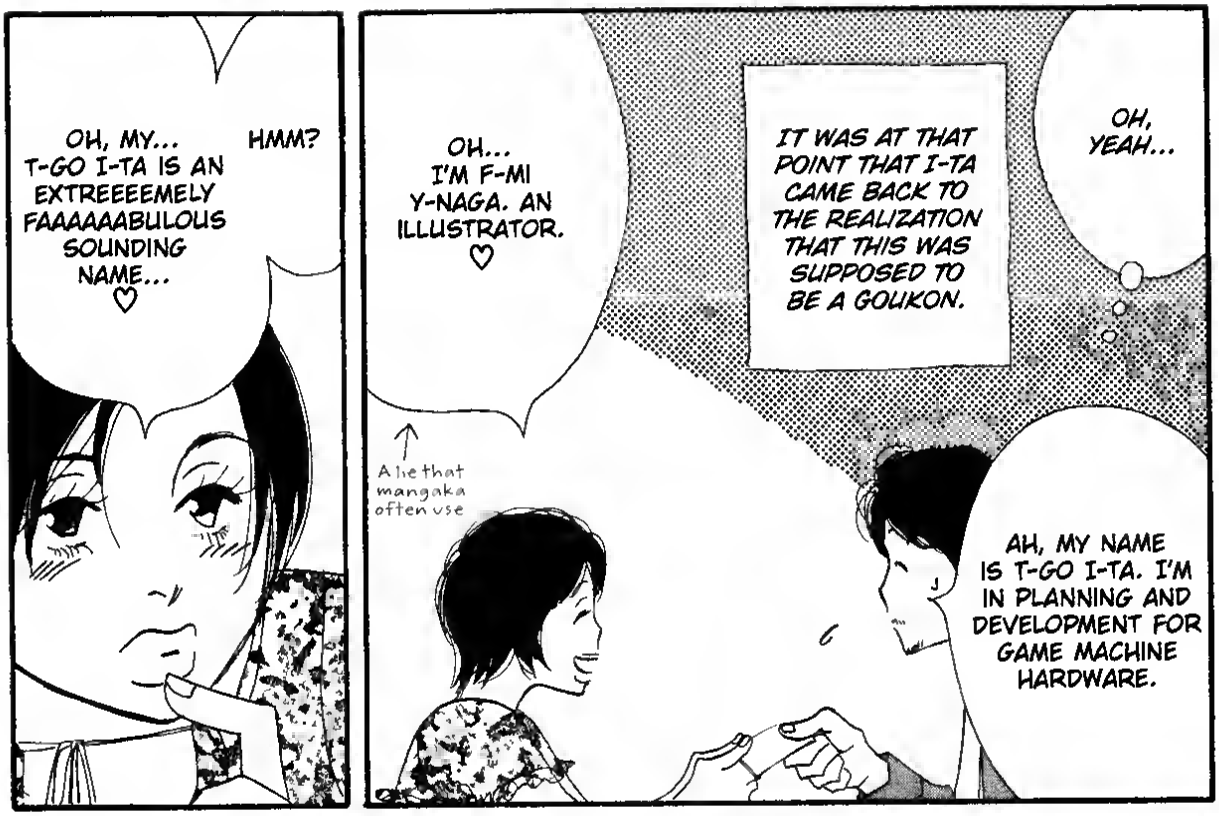
WITH NOBODY EXPECTING MUCH TO COME OF IT, S-HARA AND Y-NAGA SCRAPED TOGETHER A GOUKON WITH THEIR FRIENDS FROM HIGH SCHOOL.
HELLO.
BUT ON THIS DAY, IN THIS PUB OR WESTERN-STYLE OR WHATEVER YOU WANT TO CALL IT RESTAURANT, THE FACE OF THE GIRL ON THE OTHER SIDE OF THE TABLE WAS Y-NAGA'S. THAT'S WHERE IT ALL WENT WRONG.
WHEN IT COMES TO GOUKONS, IT'S NOT THE GOUKON ITSELF THAT'S FUN. MOST PEOPLE PARTICIPATE THINKING THAT THEY MIGHT FIND SOMETHING FUN AT THE GOUKON. THAT'S THE NATURE OF IT.
HM?
Kyah!
I-I'm sorry, I-ta...
Kyah!
Kyah!
...
AHH, YEAH, YEAH. I GET IT. I'M JUST YOUR TYPE. BUT IF YOU'RE NOT GOING TO STOP EATING TO TALK, THEN AT LEAST PAY ATTENTION TO YOUR METHOD OF GORGING, WOULD YOU?
You're spilling stuff all over yourself
SFX: JIIII (STAAAARE)

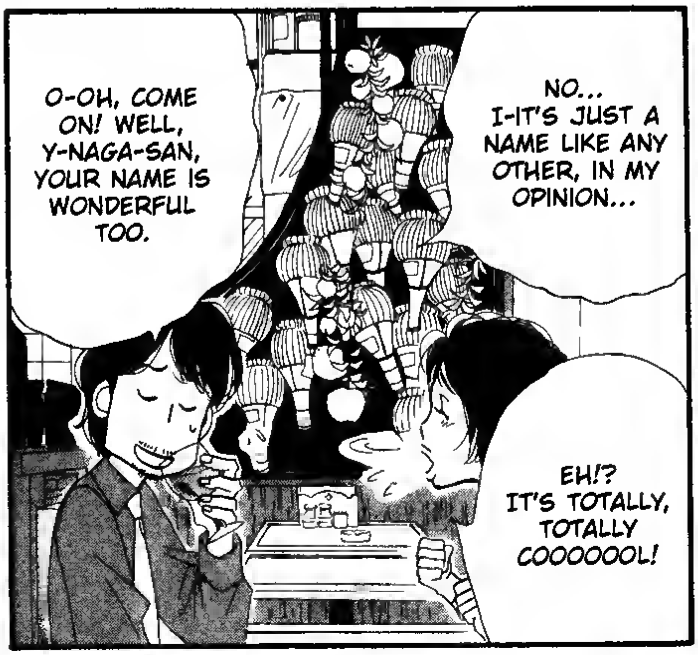
AND THIS MATEUS ROSÉ WINE IS SO FRUITY AND WONDERFUL! ♡
AH! THIS HAND-MADE SAUSAGE IS REALLY GOOD! YOU CAN ACTUALLY FEEL THE CHUNKS OF MEAT IN IT, AND THE PIZZA-SAUCE-LIKE STUFF POURED OVER THEM IS SWEET AND DELICIOUS!
RIGHT? ISN'T THE FRIED SOFT-SHELL CRAB HERE GREAT?
WHAT IS THIS? THE SHELL IS SO LIGHT AND SOFT! THIS CRAB IS GOOD!
AND DON'T YOU THINK THE AMOUNT OF SALT USED IN THE SALT-LEMON FLAVORING IS JUST SUPERB?
IT'S DELICIOUS, ISN'T IT!? IT'S AN ORIGINAL SOUP WITH LOADS OF CLAMS THAT THEY NAMED AFTER THE RESTAURANT ITSELF.
EHH!? THIS IS REALLY GOOD! IT'S A TOMATO CREAM SOUP WITH TONS OF CLAMS!
THE WHITE SAUCE ON THE SHRIMP DISH IS EXCELLENT TOO! TRY IT! TRY IT!
YOUR BORRACHO SOUP AND SHRIMP AU GRATIN.
SFX: TOROOORI (DLOOOP) ATSU (STEAM) ATSU
YOUR CRAB-CREAM CROQUETTES, TONGUE STEW, AND BOUILLABAISSE.
AH. IT'S TRUE. THE WHITE SAUCE ON THE SHRIMP AU GRATIN IS SMOOTH AND GREAT TASTING.



UNTIL THAT MOMENT, I-TA WAS IN A GOOD MOOD. HE WAS SO FOCUSED ON EATING THAT HE WAS ABLE TO FORGET THE SLIGHTLY CREEPY WOMAN WITH THE FOOD SPILLING ON HER TOP IN FRONT OF HIM.
I-TA WAS A MAN WHO TRULY LOVED TO EAT.
URMM...THE BOUILLABAISSE CLEAR SOUP IS PERFECT WITH ITS SEAFOOD BASE...IT'S SO GOOD!

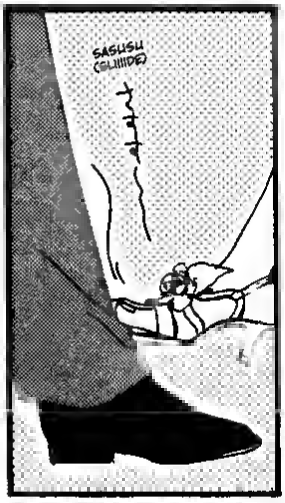

NOW, WHAT'S YOUR NAME?
THE CRAB-CREAM CROQUETTES WITH NO SHORTAGE OF TARTAR SAUCE WERE REALLY TASTY! AND THE TONGUE STEW WAS LIGHTER THAN IT LOOKED, SO I FILLED MYSELF UP WITH IT. TODAY IS A GOOD DAY!
AHH, AFTER GETTING A BELLYFUL OF WESTERN FOOD, A SWEET WINE LIKE MATEUS ROSÉ IS RIGHT ON TARGET!
Really? I see!


OH, MY... T-GO I-TA IS AN EXTREEEEMELY FAAAAAABULOUS SOUNDING NAME... ♡
HMM?
OH... I'M F-MI Y-NAGA. AN ILLUSTRATOR. ♡
A lie that mangaka often use
IT WAS AT THAT POINT THAT I-TA CAME BACK TO THE REALIZATION THAT THIS WAS SUPPOSED TO BE A GOUKON.
OH, YEAH...
AH, MY NAME IS T-GO I-TA. I'M IN PLANNING AND DEVELOPMENT FOR GAME MACHINE HARDWARE.

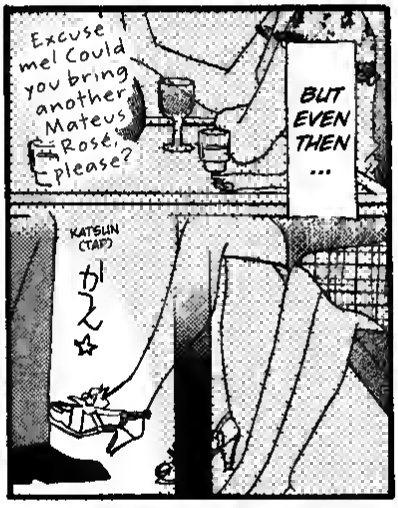

O-OH, COME ON! WELL, Y-NAGA-SAN, YOUR NAME IS WONDERFUL TOO.
NO... I-IT'S JUST A NAME LIKE ANY OTHER, IN MY OPINION...
EH!? IT'S TOTALLY, TOTALLY COOOOOOL!

WELL! SINCE WE'RE FELLOW AWESOMELY-NAMED PEOPLE, I THINK WE'LL GET ALONG PERFECTLY, DON'T YOU?
GYUUUU (SQUEEEZE)
MY FAVORITE SING-ERS?
LET'S SEE... PEOPLE LIKE SHIKAO SUGA AND CHITOSE HAJIME...
OHHHH! YOU MEAN THE AUGUSTA-TYPE!
WOW, I-TA-SAN, YOU SURE HAVE GREAT TASTE IN CLOTHES!! IS IT BRITISH? NO, IT'S ITALIAN! ITALIAN, RIGHT!?
NO, THESE ARE DOMESTIC CLOTHES.
WOW, JUST WHAT I'D EXPECT. AND SHOWING THE BUTTON ON THE COLLAR OF YOUR SHIRT LENDS YOU A CHIC, DRESSED-DOWN LOOK!
WHAT'S THAT SUPPOSED TO MEAN!?
AUGUSTA-TYPES ARE REALLY GOOD!! THEY'RE THE BEST, HUH? SHIKAO SUGA!! CHITOSE HAJIME!!
Yaay!!
AUGUSTA-TYPE?
WHAT'S THAT, THE NAME OF THEIR AGENCY OR SOMETHING? AND WHAT IS "TYPE" SUP-POSED TO MEAN?
MORE THAN THAT, HAS SHE EVER ACTUALLY LISTENED TO THEM!? HAS SHE BOTHERED TO LISTEN TO MY SHIKAO-CHAN OR CHITOSE!?
!?
PAN (CLAP)

I-TA HAD NO OTHER OPTIONS SAVE TO CONTINUE DRINKING THE MATEUS ROSÉ IF HE WANTED TO FORGET THAT REVOLTING WOMAN.
HOW THE HELL SHOULD I KNOW!?
...HOW OLD ARE YOU?
SAY! TELL ME, I-TA-SAN, HOW OLD AM I, HMMMMM!?
THIS WAS THE FIRST TIME I-TA HAD EVER BEEN INVOLVED IN SUCH A SHALLOW CONVERSATION.
EHHH? HOW OLD DO I LOOK, HMMMM?


SASUSU (GLIIIDE)

AH! I'M SORRY!
WHAT THE HECK? WHY HAVE OUR LEGS BEEN...


Excuse me! Could you bring another Mateus Rosé, please?
BUT EVEN THEN ...
KATSUN (TAP)
かえ

WHY, THIS WOMAN ...!!
KI (GLIK)
キ!?

I-TA...

...FOR THE VERY FIRST TIME IN HIS LIFE, HAD TO GO WORSHIP THE PORCELAIN GOD.

UGH...I NEVER THOUGHT I COULD GET SICK ON MATEUS ROSÉ! IT'S ALL THAT WOMAN'S FAULT, DAMMIT!! BUT I'M NOT GOING TO WASTE ALL THAT GREAT FOOD I HAD!!

WHAT I MEAN IS, NN-KO! I WAS WRONG TO EVER GO TO A GOUKON! PLEASE MARRY ME, AND DO IT SOON!! AND NEXT TIME, WE'LL COME HERE AND EAT, JUST THE TWO OF US!!

Hff!

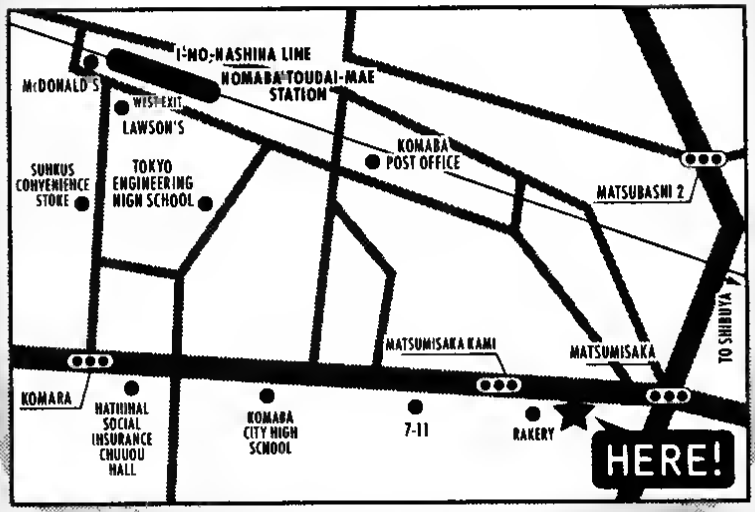
Hff!

Hff!

AND SO, Y-NAGA WAS THE CATA-LYST THAT LED TO ONE YOUNG MAN'S MAR-RIAGE.

BORRACHO

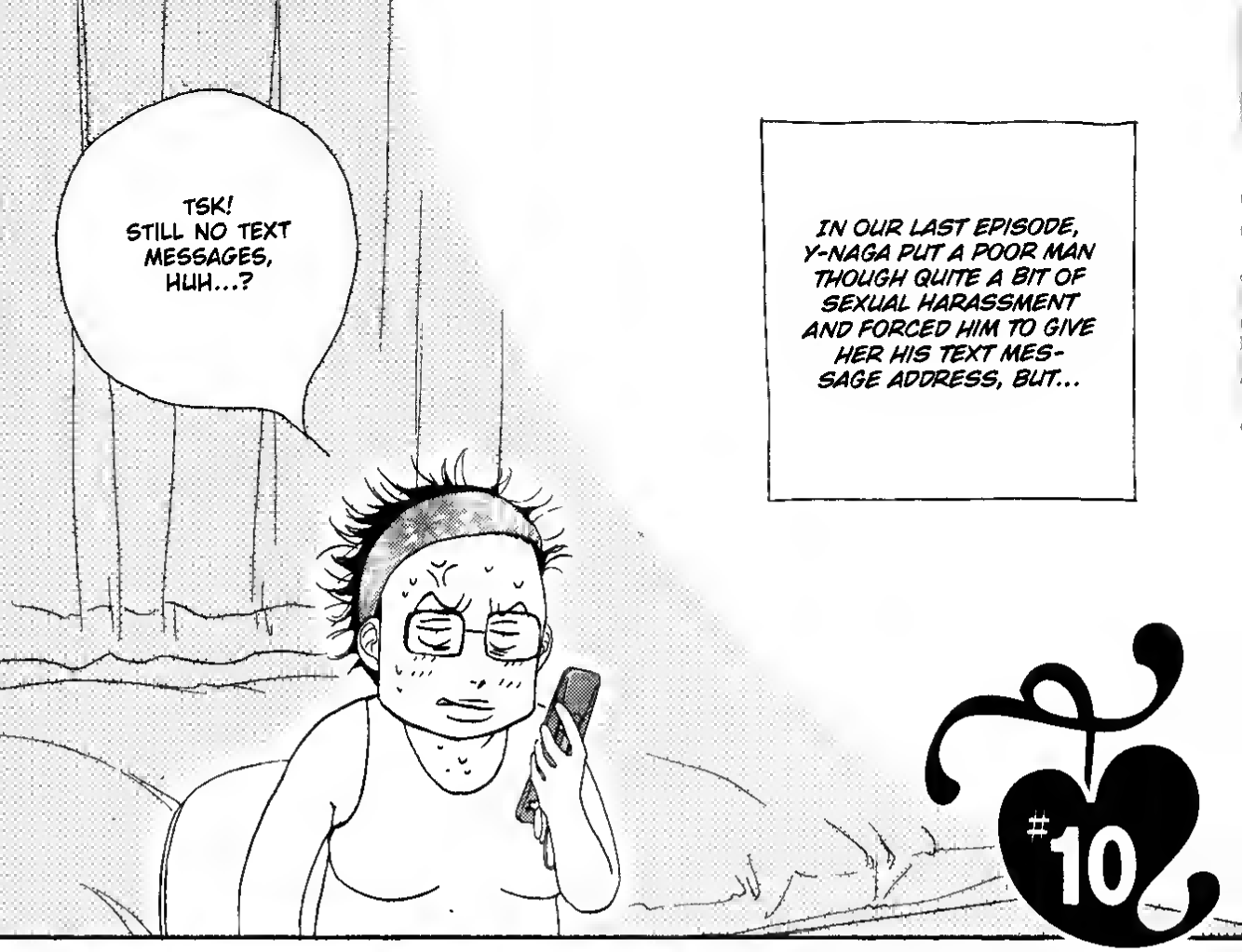
[Address] 2-6-18 Ouhashi, Meguro-ku, Tokyo
[Telephone] 03-3465-4452
[Hours] 6:00 PM - 3.00 AM
[Closed] Mondays.
[Directions] A twelve-minute walk from the Komaba Toudai-mae Station on the Touou I-no-Kashira Line.
[Parking] None



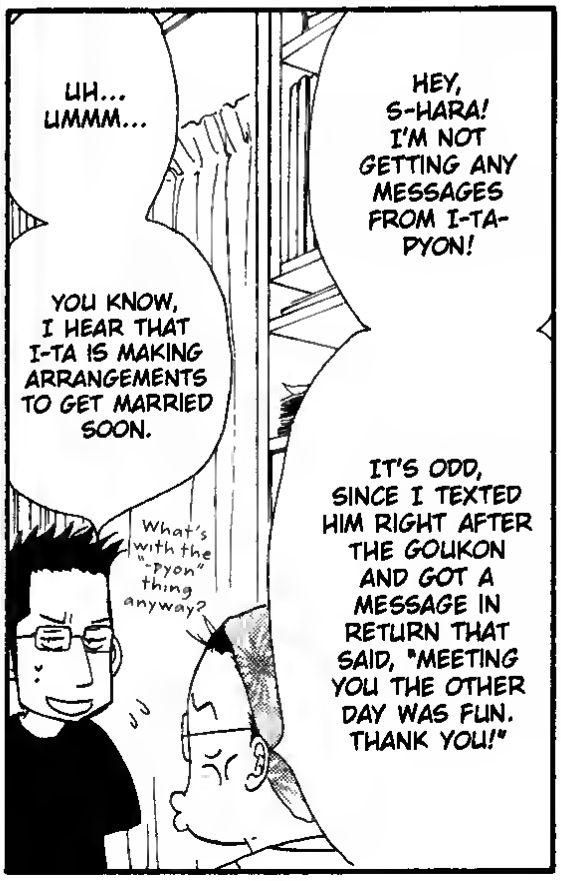
FUMI YOSHINAGA'S COMMENTS

THE ATMOSPHERE IS SO WELCOMING THAT ONCE YOU SIT DOWN, YOU STAY THERE FOR HOURS WITHOUT REALIZING IT... IN WINTER, THEY ADD RAW OYSTERS TO THE MENU, WHICH I RECOMMEND TOO. IT'S PROBABLY EASIER FOR PEOPLE TO GET THERE BY CAR THAN TRAIN. BUDGET FOR ¥3,000, OR IF YOU WANT TO BE FILLED TO THE GILLS, ABOUT ¥5,000.

NOT LOVE
BUT
DELICIOUS
FOODS
MAKE ME
SO HAPPY!


TSK!
STILL NO TEXT MESSAGES, HUH...?
IN OUR LAST EPISODE, Y-NAGA PUT A POOR MAN THOUGH QUITE A BIT OF SEXUAL HARASSMENT AND FORCED HIM TO GIVE HER HIS TEXT MESSAGE ADDRESS, BUT...
#10

THEN TELL THAT IDIOT NOT TO COME TO A GOUKON IF HE'S ABOUT TO GET MARRIED SO SOON!!
EHH!? WHAT'S THAT S'POSED TO MEAN!? IS SOMEBODY PULLIN' MY LEG HERE!?
AWW, I HATE THIS. AND I'M PRETTY DISGUSTED WITH MYSELF FOR ELECTING TO LIVE WITH A WOMAN WHO CAN'T BUY A CLUE...
Tch!

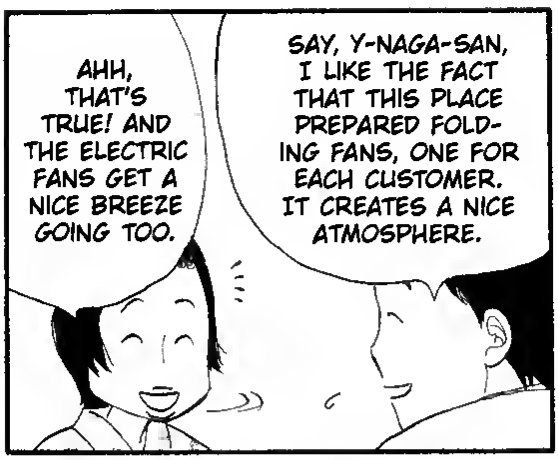

UH... UMMM...
HEY, S-HARA! I'M NOT GETTING ANY MESSAGES FROM I-TA-PYON!
YOU KNOW, I HEAR THAT I-TA IS MAKING ARRANGEMENTS TO GET MARRIED SOON.
What's with the "-Pyon" thing anyway?
IT'S ODD, SINCE I TEXTED HIM RIGHT AFTER THE GOUKON AND GOT A MESSAGE IN RETURN THAT SAID, "MEETING YOU THE OTHER DAY WAS FUN. THANK YOU!"

PLEASE GET TO WORK.
Who's begging?
Beep! Bee- bee- bee- beep
I'M NOT FINISHED WITH WORK YET, BUT I REALLY NEED SOMETHING TO CHEER ME UP!! AND S-HARA'S BEGGING, SO I'LL BRING HIM ALONG.
AWW, DAMMIT! OKAY, LET'S CHANGE THE MOOD AND THINK OF SOMETHING FUN! HOW ABOUT I INVITE A TRUE PRETTY BOY TO EAT SOME REALLY GOOD FOOD AND SPEND MY TIME GAZING AT HIM!!? THAT'S WHAT I'LL DO!!

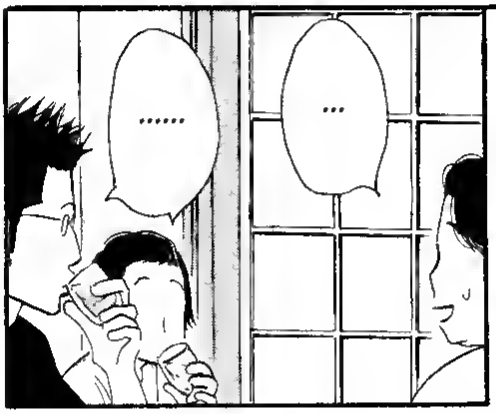
AHHH, Y-NAGA-SAN! IT'S BEEN A WHILE!

SO WE'RE HAVING EEL? I'M LOOKING FORWARD TO IT!!
It sure is hot out today!
WHOA!! PLUMP AND GLOSSY!! THIS GUY IS THE BEST PRETTY BOY THAT I KNOW!!
I'LL BET IF SHE HAD MONEY, SHE'D WANT NOTH- ING MORE THAN TO BE A SUMO WRESTLER'S PATRON.
F-YAMA-SAN! IT'S BEEN SOOOO LONG!

OH, THAT. IT JUST MEANS THAT THEY'VE ALREADY SOLD OUT ALL THEIR EEL FOR THE DAY THROUGH RESERVATIONS.
I'VE ALREADY RESERVED THREE UNAGI-DON AND SHIRA-YAKI. DON'T WORRY!
HUH? BUT ISN'T THIS PLACE CLOSED ALREADY?
SIGN. SOLD OUT. NO LONGER SERVING
売切れ終了致しました
RIGHT?
WOW! IT FEELS LIKE JUST THE CLASSY ATMOSPHERE YOU'D EXPECT FROM A PLACE THAT SPECIALIZES IN EEL DISHES!
OH, THAT'S RIGHT! NICE TO MEET YOU. I'M S-HARA, AN ASSISTANT OF Y-NAGA'S.
YEBIS
SIGN. ANZAI
安斎
AND THE CONVERSATION PICKED UP FOR A WHILE.
Ahhh, nope. I'm not gay, but A-dou-kun's an interesting guy, so we hang out a lot.
Um... So when you say you're a friend of A-dou-san's...
OH? YOU WORK WITH A-DOU-SAN!?
AH, YES! NICE TO MEET YOU TOO. I'M F-YAMA, A FRIEND OF Y-NAGA'S. AND I WORK AS THE SAME COMPANY AS A-DOU-KUN.

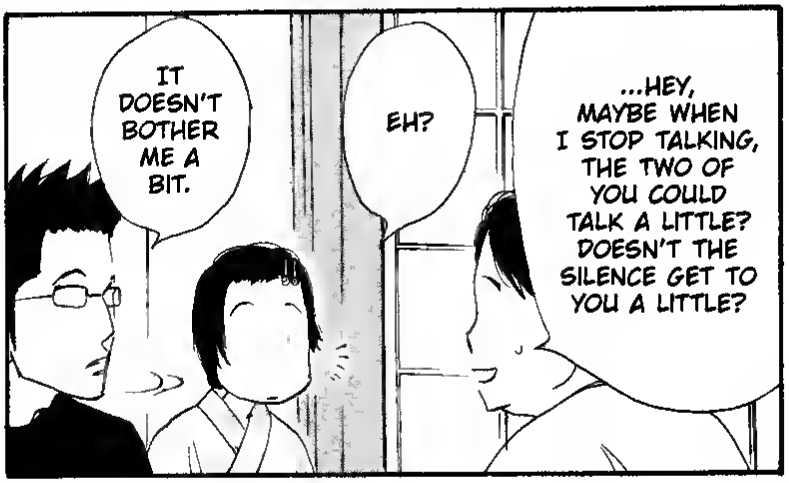

AHH, THAT'S TRUE! AND THE ELECTRIC FANS GET A NICE BREEZE GOING TOO.
SAY, Y-NAGA-SAN, I LIKE THE FACT THAT THIS PLACE PREPARED FOLDING FANS, ONE FOR EACH CUSTOMER. IT CREATES A NICE ATMOSPHERE.

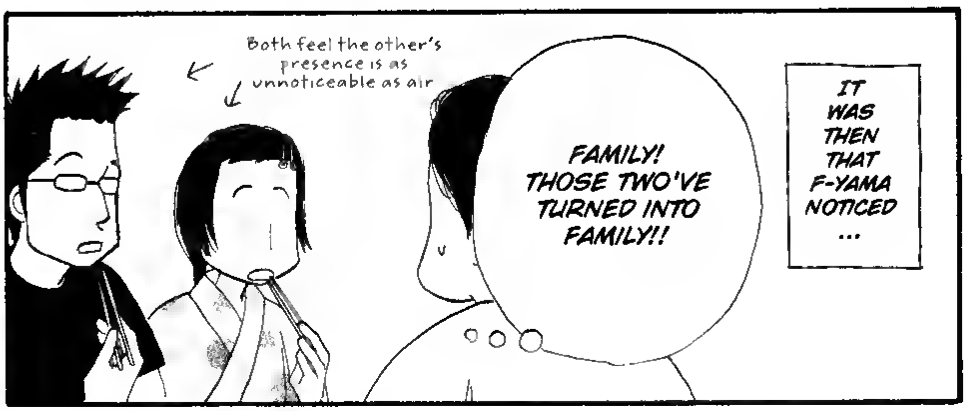
AND THEN THE CONVERSATION BROKE OFF ALTOGETHER.



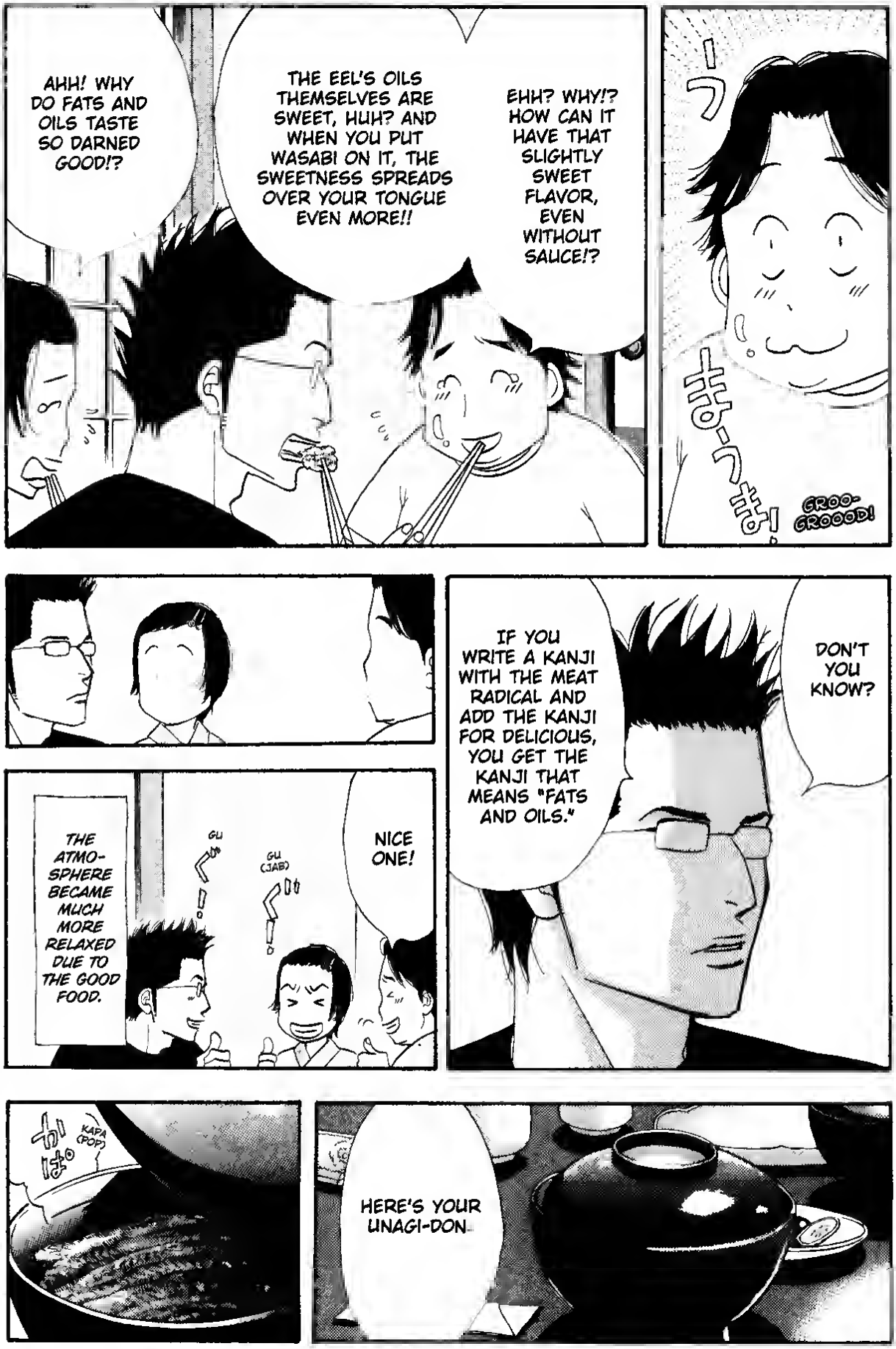
THE CONVERSATION ENDS.

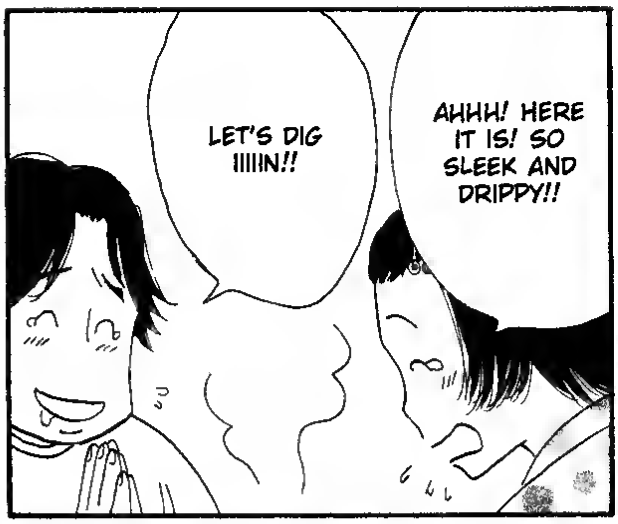
Ah! You mean Tanaka? I wish I could go too!!
Oh, by the way, I went to that sushi place recently They had raw Pacific saury, and it was so delicious!
You should!


IT DOESN'T BOTHER ME A BIT.
EH?
...HEY, MAYBE WHEN I STOP TALKING, THE TWO OF YOU COULD TALK A LITTLE? DOESN'T THE SILENCE GET TO YOU A LITTLE?


Both feel the other's presence is as unnoticeable as air
FAMILY! THOSE TWO'VE TURNED INTO FAMILY!!
IT WAS THEN THAT F-YAMA NOTICED ...

IT IS! IT'S LIGHTER THAN TSUYU SAUCE YOU USUALLY POUR OVER EGG TOFU! IT'S EVEN LIGHT ENOUGH TO DRINK ON ITS OWN!!
MM...THE COLD SOUP STOCK IS YUMMY!
OH! I THOUGHT THIS APPETIZER WAS JUST EGG TOFU, BUT ACTUALLY IT'S EEL LIVER SOUP WITH EGG TOFU INSIDE.
TON! (THUNK!)
とん!
HERE YOU GO! YOUR SHIRA-YAKI.
DISSOLVE SOME WASABI IN THE SWEET SOY SAUCE DIP. THEN PLOP IT IN AND TRY OUT THE TASTE!
WOW!! AND IT HAS THE LIVER ON TOP! IT LOOKS DELICIOUS!
Mwahh!
WHOA! I LOVE IT WHEN IT LEAVES OILS FLOATING IN THE SOY SAUCE!!
chlip
USUALLY SHIRA-YAKI MEANS THAT THE EEL IS STEAMED, THEN GRILLED WITHOUT SAUCE, BUT...

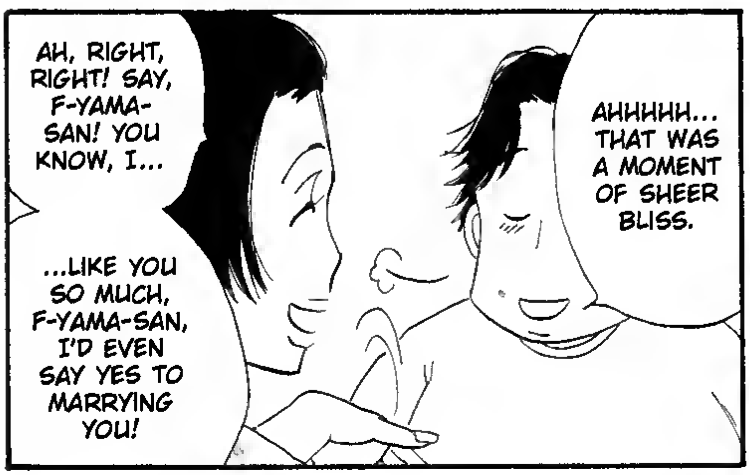

AHH! WHY DO FATS AND OILS TASTE SO DARNED GOOD!?
THE EEL'S OILS THEMSELVES ARE SWEET, HUH? AND WHEN YOU PUT WASABI ON IT, THE SWEETNESS SPREADS OVER YOUR TONGUE EVEN MORE!!
EHH? WHY!? HOW CAN IT HAVE THAT SLIGHTLY SWEET FLAVOR, EVEN WITHOUT SAUCE!?
GROO-GROOOD!
DON'T YOU KNOW?
IF YOU WRITE A KANJI WITH THE MEAT RADICAL AND ADD THE KANJI FOR DELICIOUS, YOU GET THE KANJI THAT MEANS "FATS AND OILS."
NICE ONE!
GU
GU (JAB)
THE ATMO-SPHERE BECAME MUCH MORE RELAXED DUE TO THE GOOD FOOD.
KAPA (POP)
HERE'S YOUR UNAGI-DON.


LET'S DIG IIIIIN!!
AHHH! HERE IT IS! SO SLEEK AND DRIPPY!!

SHINY! SHINY!
てりっ てり!

SAY...IT ISN'T TOO HEAVY, SO EVEN EATING IT AFTER THE SHIRA-YAKI, IT STILL GOES DOWN REALLY WELL!
WOW! IT'S LIGHT AND TENDER ALL THE WAY TO THE SKIN! THE SAUCE IS SO SMOOTH AND NOT TOO SWEET. AH, IT DOESN'T MATTER, IT'S JUST DELICATE AND DE-LI-CI-OUS!!
SO FOR A SHORT TIME, THEY SILENTLY CONCEN-TRATED ON THEIR UNAGI-DON.
I-IT'S GOOD! THIS EEL...

It's sprinkled with plenty of Japanese pepper
shovel
Ahhm mmm mmm!

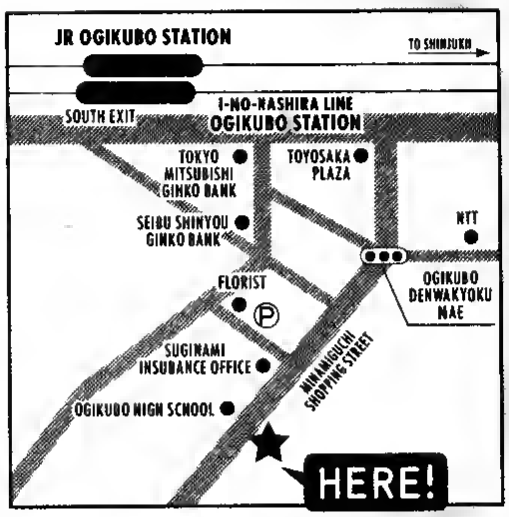

AH, RIGHT, RIGHT! SAY, F-YAMA-SAN! YOU KNOW, I...
...LIKE YOU SO MUCH, F-YAMA-SAN, I'D EVEN SAY YES TO MARRYING YOU!
AHHHHH... THAT WAS A MOMENT OF SHEER BLISS.

EMPTY
からっ

SO, DON'T YOU THINK IT'S ABOUT TIME WE GOT HITCHED, F-YAMA-SAN?
...
NOPE.
YOU'RE JOKING, RIGHT?
NOPE.
YOU'RE JOKING, RIGHT?
Ah— You're right! I feel the same! And not ice cream, but specifically shaved ice!
...
You know, when I eat eel, I suddenly get an urge to eat shaved ice after
WELL...I WON'T BE ABLE TO MARRY YOU Y-NAGA-SAN, BUT I MUST SAY THIS IS THE FIRST TIME I'VE EVER BEEN PROPOSED TO BY A GIRL, AND I'M A LITTLE FLATTERED. DO YOU MIND IF I TELL PEOPLE ABOUT IT?
UMM...
I DON'T MIND!
Yaay! Count me in!!
I know it isn't shaved ice, but do you want to stop by a convenience store and grab some Gatsunto Mikan on the way home?

ANZAI

[Address]
4-12-16 Ogikubo,
Suginami-ku, Tokyo
[Telephone]
03-3392-2059
[Hours]
11:30 AM - O.S 1 40 PM
5:00 PM - Until Sold Out.
[Closed]
Tuesdays
[Directions]
A five-minute walk from
the Ogikubo Station on the
JR Chuuou line.
[Parking]
None (There is paid
parking nearby.)



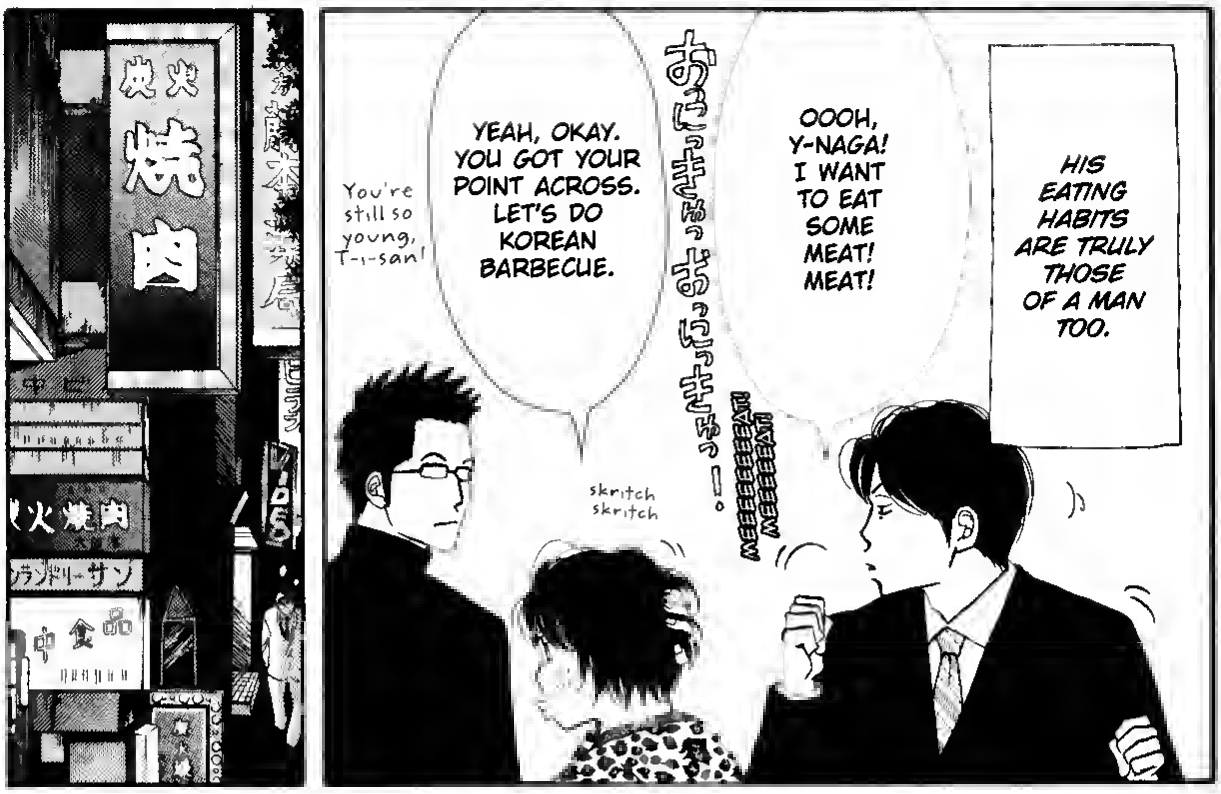
FUMI YOSHINAGA'S COMMENTS

UNAGI-DON, ¥2,600 SHIRA-YAKI, ¥3,000
THE SHIRA-YAKI WAS JUST DELICIOUS!
WHEN YOU DECIDE TO GO, YOU TELEPHONE
AHEAD WITH BOTH YOUR RESERVATIONS AND
YOUR FOOD ORDER. THE ATMOSPHERE IS JUST
WHAT YOU EXPECT FROM A JAPANESE EEL
RESTAURANT. A SNUG AND COZY PLACE

NOT LOVE
DELICIOUS FOODS
MAKE ME SO HAPPY!
Mwahhh!

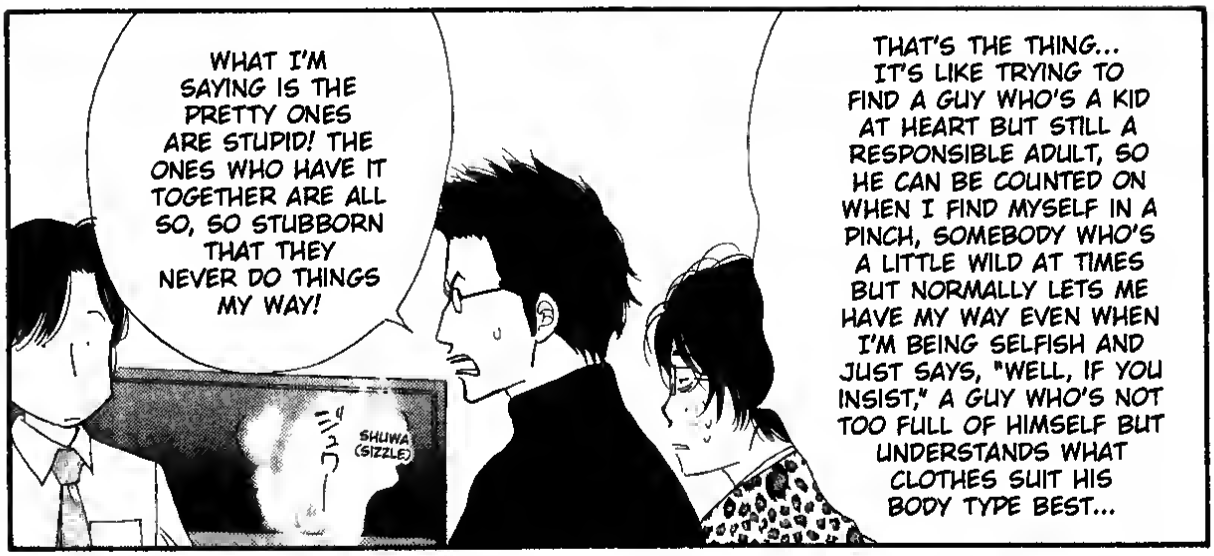
OUT OF ALL OF Y-NAGA'S ACQUAINTANCES, T-I IS THE ONE CLOSEST TO THE EPITOME OF HANDSOME, BUT...
Objectively speaking
#11

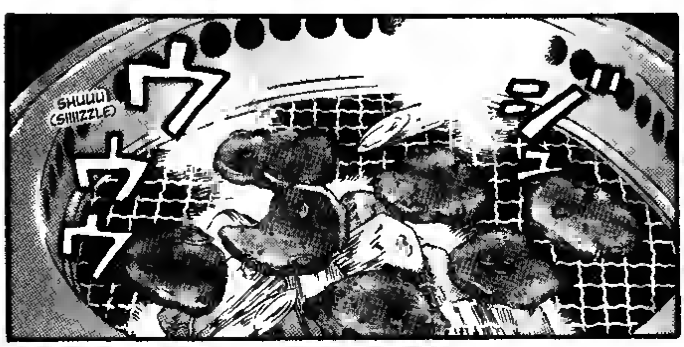
HE IS FORTY YEARS OLD.
UM, T-I-SAN, YOU DIDN'T SUDDENLY CALL US 'COS YOU JUST GOT MARRIED OR SOMETHING, RIGHT?
I DID NOT, YOU ASSHOLE!
AND HE IS STILL UN-MAR-RIED.


HIS EATING HABITS ARE TRULY THOSE OF A MAN TOO.
OOOH, Y-NAGA! I WANT TO EAT SOME MEAT! MEAT!
YEAH, OKAY. YOU GOT YOUR POINT ACROSS. LET'S DO KOREAN BARBECUE.
You're still so young, T-1-san!
skritch skritch
MEEE

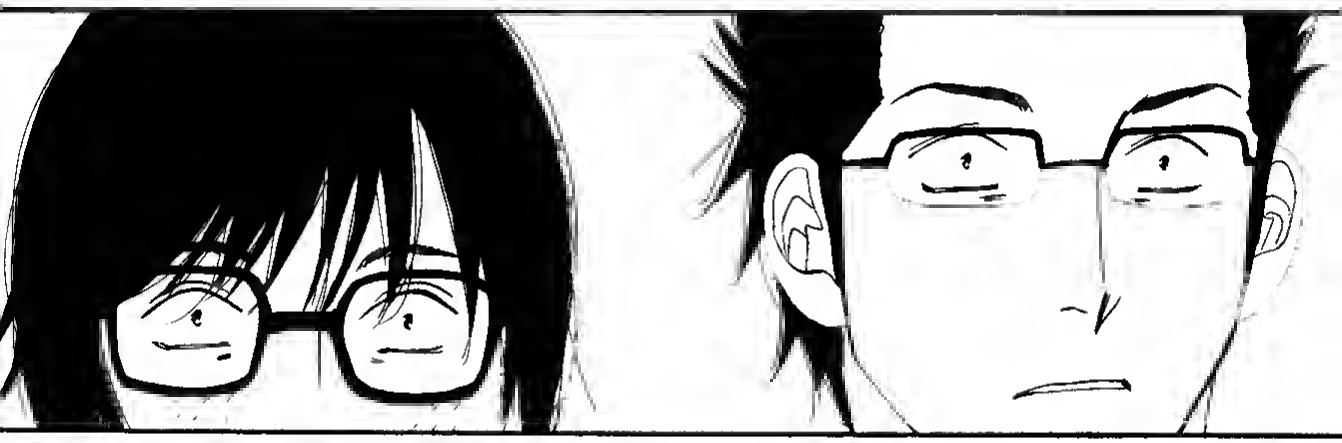
WHAT'S THE PROB-LEM?
Thanks for waiting Here's your kimchi assortment and salted tongue!
NO, T-I-SAN, THERE ARE ZERO WOMEN LIKE THAT OUT THERE!
T-I-SAN...

SO IF SHE ISN'T STUPID, AND SHE'S GOT IT TOGETHER, AND SHE'S SWEET AND PRETTY, THEN ANY WOMAN WILL DO.

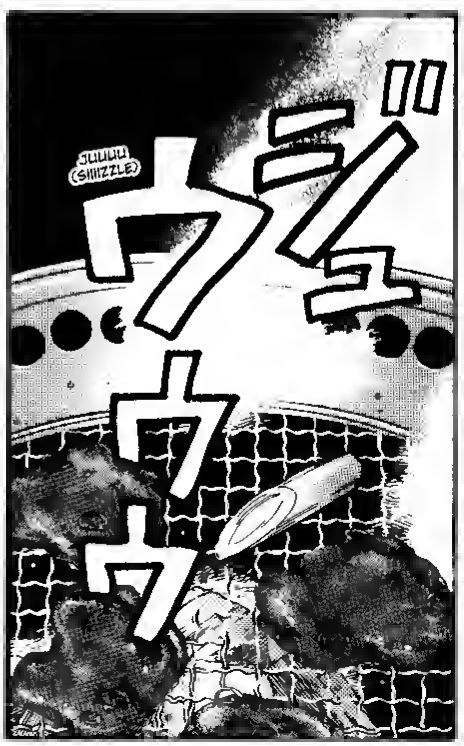

WHAT I'M SAYING IS THE PRETTY ONES ARE STUPID! THE ONES WHO HAVE IT TOGETHER ARE ALL SO, SO STUBBORN THAT THEY NEVER DO THINGS MY WAY!
SHUWA (SIZZLE)
THAT'S THE THING... IT'S LIKE TRYING TO FIND A GUY WHO'S A KID AT HEART BUT STILL A RESPONSIBLE ADULT, SO HE CAN BE COUNTED ON WHEN I FIND MYSELF IN A PINCH, SOMEBODY WHO'S A LITTLE WILD AT TIMES BUT NORMALLY LETS ME HAVE MY WAY EVEN WHEN I'M BEING SELFISH AND JUST SAYS, "WELL, IF YOU INSIST," A GUY WHO'S NOT TOO FULL OF HIMSELF BUT UNDERSTANDS WHAT CLOTHES SUIT HIS BODY TYPE BEST...


SHUUU (SIIIZZLE)

THERE MUST BE AT LEAST ONE WOMAN LIKE THAT OUT THERE IN THE WORLD. AND SHE'S THE ONE!!
BUT!

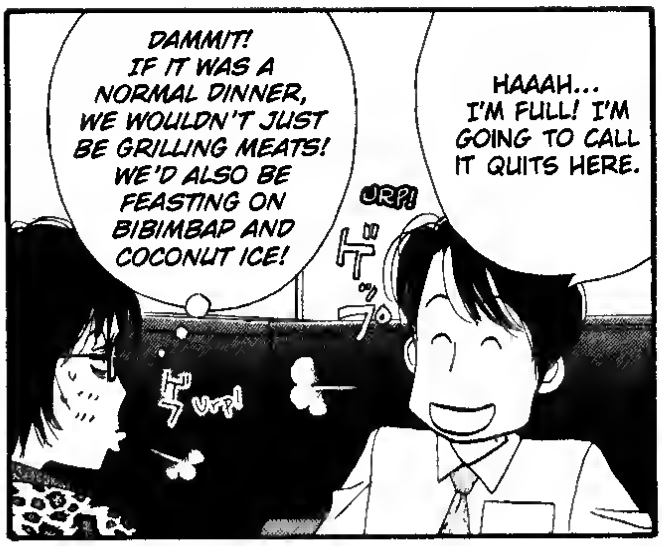


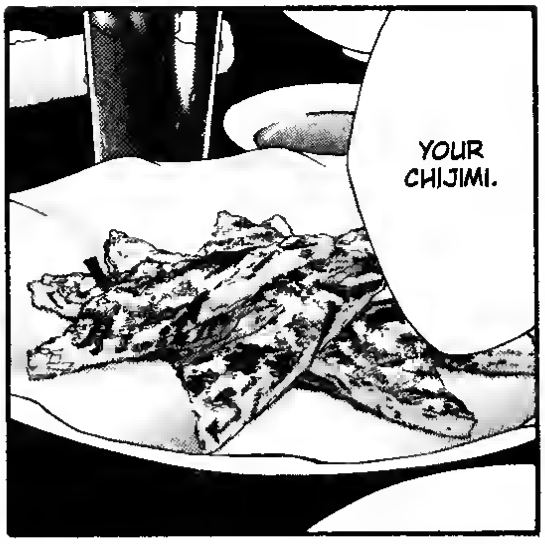
But there are new women being supplied to the market every year!
Listen! If there was even one out there, she'd have been taken long ago!
..... IT'S 'COS HIS FACE IS SO BEAUTIFUL THAT HE NEVER LEARNS.
Living in a fantasy
Oh! Look! The meat's ready!
SZZZ

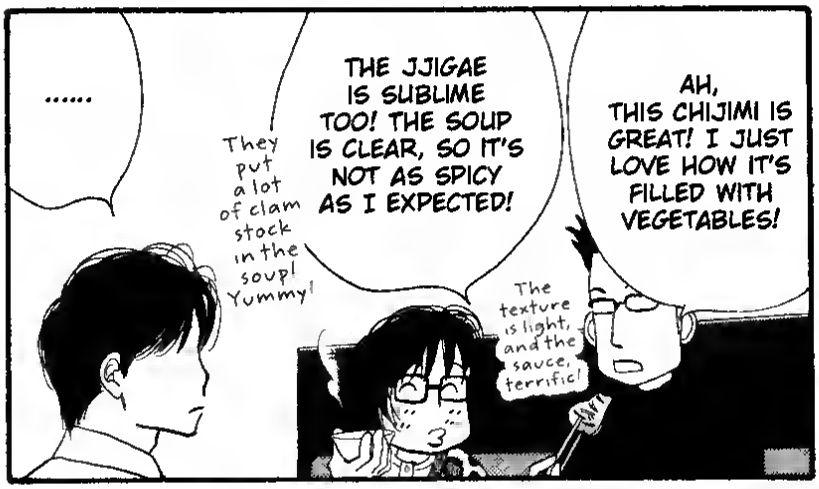

JUUUU (SHIIIZZLE)

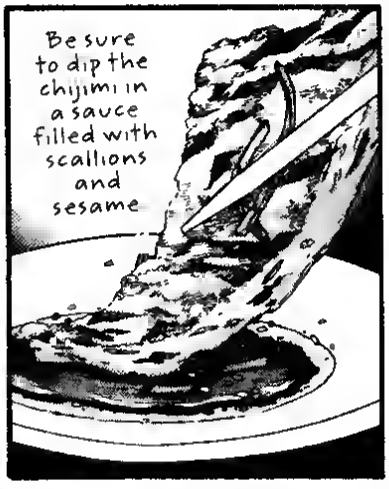
GOOD FOOD IS REALLY EFFECTIVE WHEN THE CONVERSATION DIES.
LET'S GET MORE SLICES ON THE GRILL! YOU'RE TOO SLOW WITH THIS!
THIS IS GOOD! SALTED TONGUE AND BEER ARE THE BEST COMBO!
YEAH, RIGHT! ON IT, SIR!
OH!
NOW, NOW! HOW ABOUT SOME KIMCHI, T-I-SAN?
I'M SORRY, BUT THE SCALLION SALAD HERE IS REALLY GOOD!
WHAT'S WITH YOU, Y-NAGA? DON'T GO ORDERING SALAD! YOU WON'T HAVE ROOM FOR MORE MEAT, RIGHT?
SFX: TON CHUNK TON TON
YOUR SPECIAL-CLASS SKIRT STEAK, PREMIUM-CLASS SLICED RIB MEAT, AND SCALLION SALAD.
FOOL! IT'S TASTY, AND THE CUCUMBER KIMCHI ISN'T SPICY!
UWAAAH! I'M SO SORRY!
Senpai
Kouhai
YOU KNOW I...
...DON'T REALLY LIKE SPICY FOODS.
.....

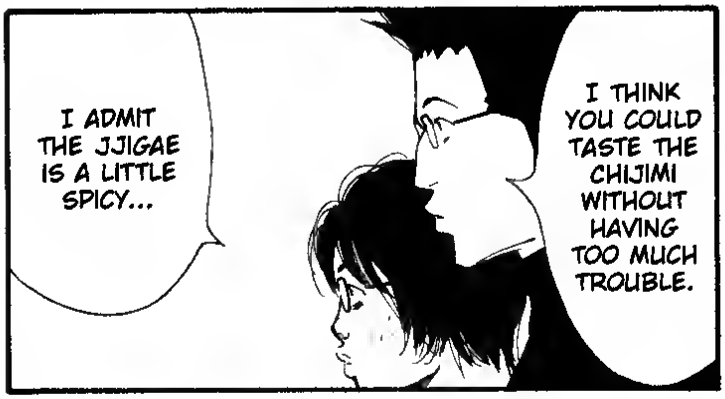
THIS IS SO GOOD! IT'S THE BEST!! Y-NAGA, ORDER TWO MORE DISHES OF THIS STUFF NOW!
WAAAH!! THE SLICED RIB IS JUICY AND TASTY, BUT WHAT IS THE DEAL WITH THIS SKIRT STEAK!? ONE BITE AND THE OILS AND MEAT JUICES JUST FILL YOUR MOUTH!!
It's good, right?
WELL, AT LEAST HE KNOWS THE GOOD STUFF WHEN IT COMES TO MEAT. THANK GOODNESS!
Let's dip it in the sauce
SFX: SHUWAA (SIZZZLE)
BUT THROUGH THE POWER OF SKIRT STEAK, THEIR HEARTS RESUMED BEATING AS ONE.
.....!!
Hah Foo
AH, THE SECRET IS THE SAUCE, HUH?
FOR THE PORK, TRY DIPPING IT IN THIS SAUCE OF SESAME OIL AND SALT.
SHUUU (SIZZLE)
THIS PLACE HAS GREAT PORK DISHES TOO, SO LET'S ORDER SOME PORK-RIB SLICES TOO. WHAT DO YOU THINK?
YOUR TOFU AND CLAM JJIGAE.
AND SO ...
SFX. GUTSU (BLUB) GUTSU GUTSU
IN THIS MANNER, T-I JUST ATE MEAT, AND MEAT, AND MORE MEAT.
OH, THIS IS DANGEROUS! THIS SESAME OIL AND SALT IS JUST DANGEROUS! I'M GOING TO NEED MORE OF THIS TOO! OH, AND SPECIAL-CLASS PORK SKIRT STEAK!


DAMMIT! IF IT WAS A NORMAL DINNER, WE WOULDN'T JUST BE GRILLING MEATS! WE'D ALSO BE FEASTING ON BIBIMBAP AND COCONUT ICE!
HAAAH... I'M FULL! I'M GOING TO CALL IT QUITS HERE.
UP?!
ドッ
ドゥ
UP!


YOUR CHIJIMI.

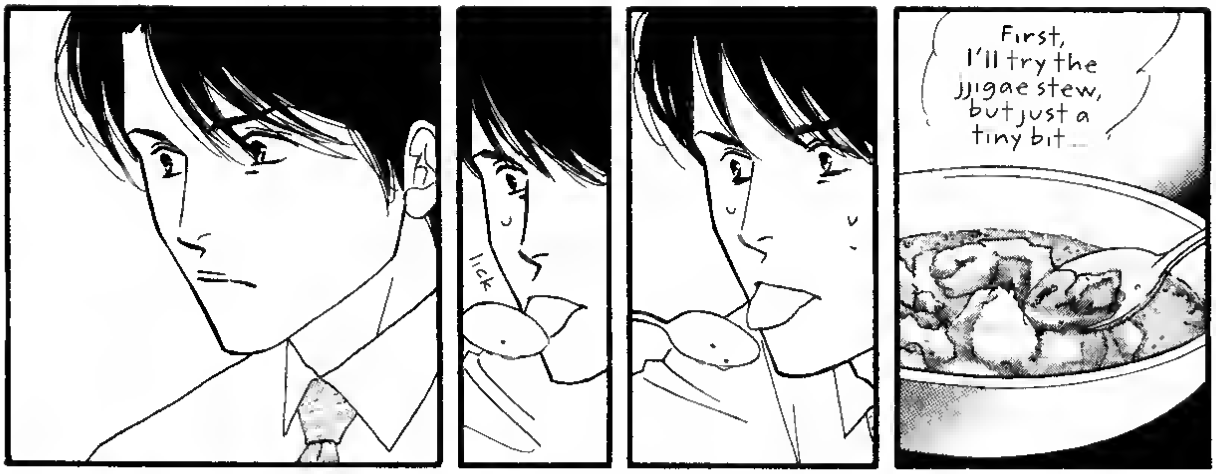

.....
They put a lot of clam stock in the soup! Yummy!
THE JJIGAE IS SUBLIME TOO! THE SOUP IS CLEAR, SO IT'S NOT AS SPICY AS I EXPECTED!
The texture is light, and the sauce, terrific!
AH, THIS CHIJIMI IS GREAT! I JUST LOVE HOW IT'S FILLED WITH VEGETABLES!

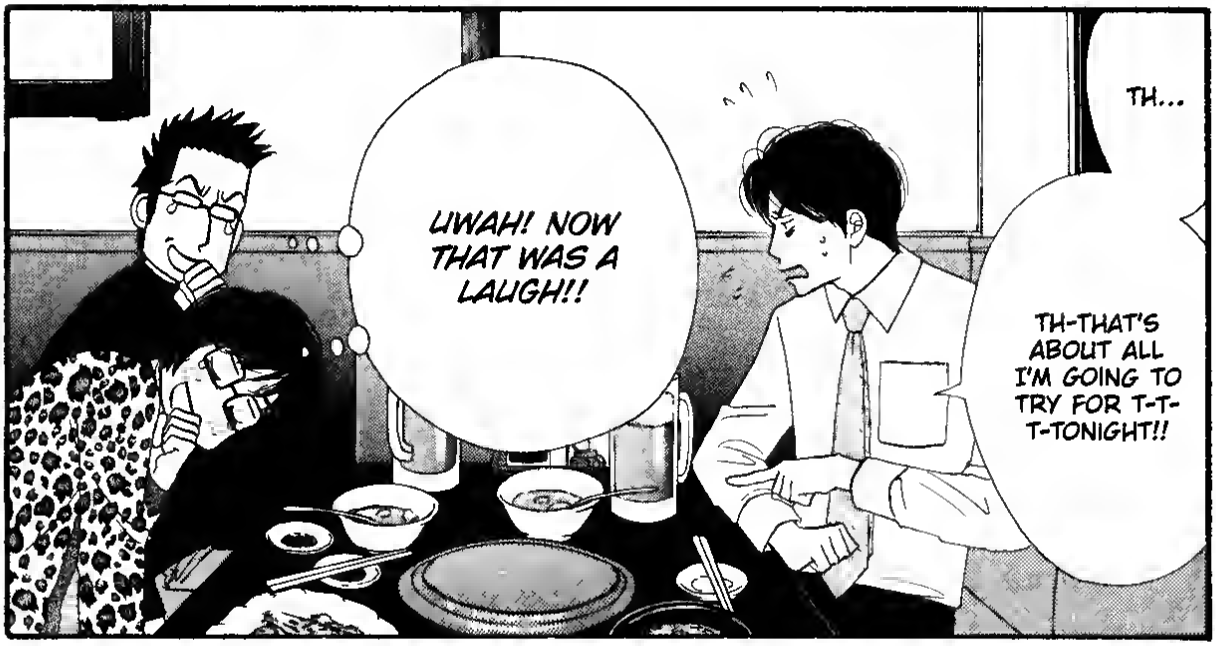

Be sure to dip the chijimi in a sauce filled with scallions and sesame

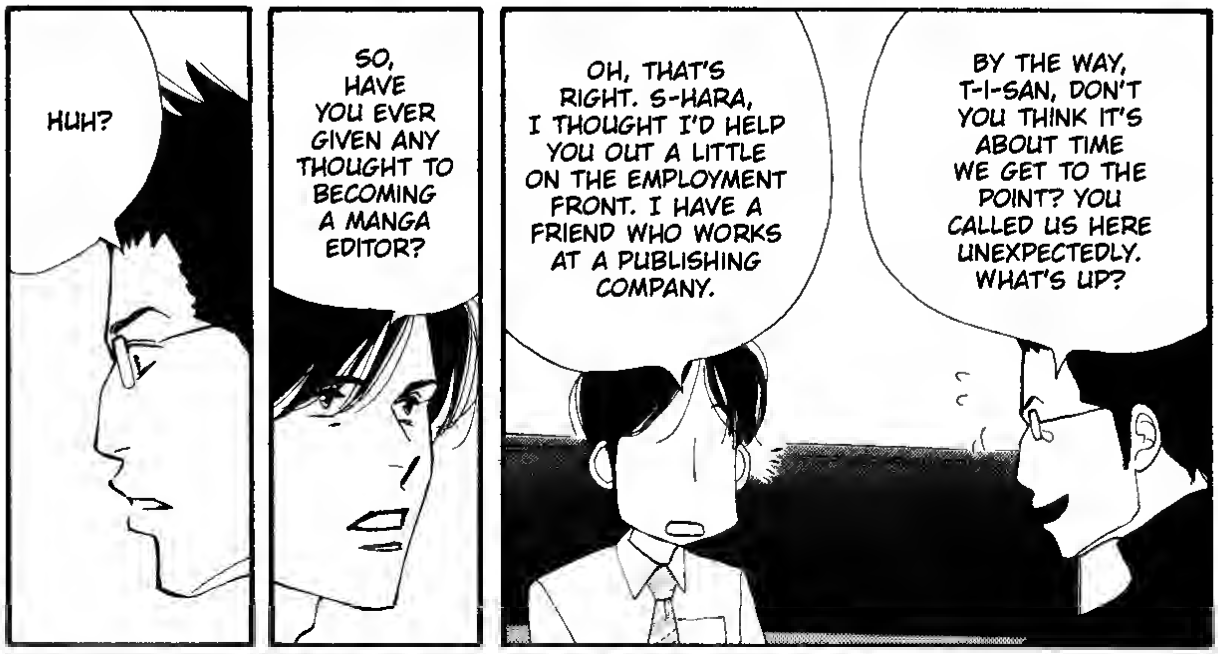

I ADMIT THE JJIGAE IS A LITTLE SPICY...
I THINK YOU COULD TASTE THE CHIJIMI WITHOUT HAVING TOO MUCH TROUBLE.

..... IT'S GOOD?

...BUT IF YOU'D LIKE...

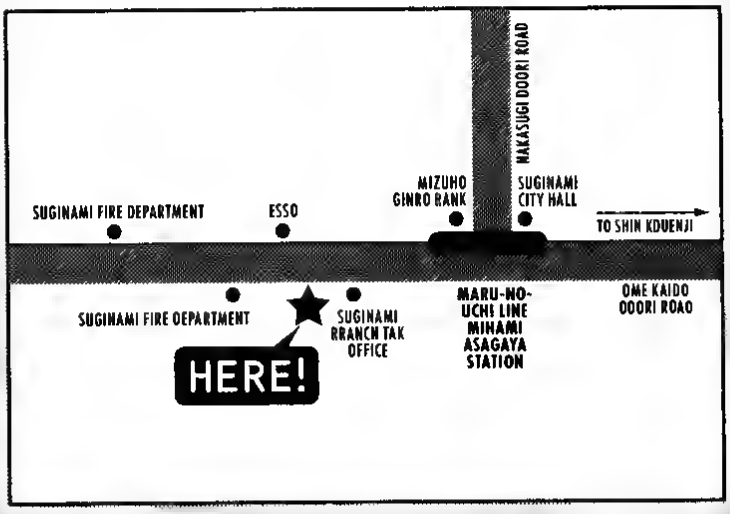

lick
First, I'll try the jjigae stew, but just a tiny bit...


UWAH! NOW THAT WAS A LAUGH!!
TH...
TH-THAT'S ABOUT ALL I'M GOING TO TRY FOR T-T-T-TONIGHT!!


HUH?
SO, HAVE YOU EVER GIVEN ANY THOUGHT TO BECOMING A MANGA EDITOR?
OH, THAT'S RIGHT. S-HARA, I THOUGHT I'D HELP YOU OUT A LITTLE ON THE EMPLOYMENT FRONT. I HAVE A FRIEND WHO WORKS AT A PUBLISHING COMPANY.
BY THE WAY, T-I-SAN, DON'T YOU THINK IT'S ABOUT TIME WE GET TO THE POINT? YOU CALLED US HERE UNEXPECTEDLY. WHAT'S UP?

TEJONYA

[Address] Tanaka Building, 1F 5-39-10 Narita Higashi, Suginami-ku, Tokyo
[Telephone] 03-3220-5801
[Hours] Daily 5:00 PM - 2:00 AM, Sundays & holidays 5:00 PM - 1:00 AM
[Closed] Never.
[Directions] A five-minute walk from Minami Asagaya Station on the Maru-no-Uchi Line.
[Parking] None



FUMI YOSHINAGA'S COMMENTS

THE BONED RIB SLICES ARE ALSO DELICIOUS. ALL THEIR MEAT IS JUST SUPERB. BUDGET SOMEWHERE PROBABLY AROUND ¥3,500 TO ¥7,000

NOT LOVE BUT
DELICIOUS FOODS
MAKE ME SO HAPPY!
3

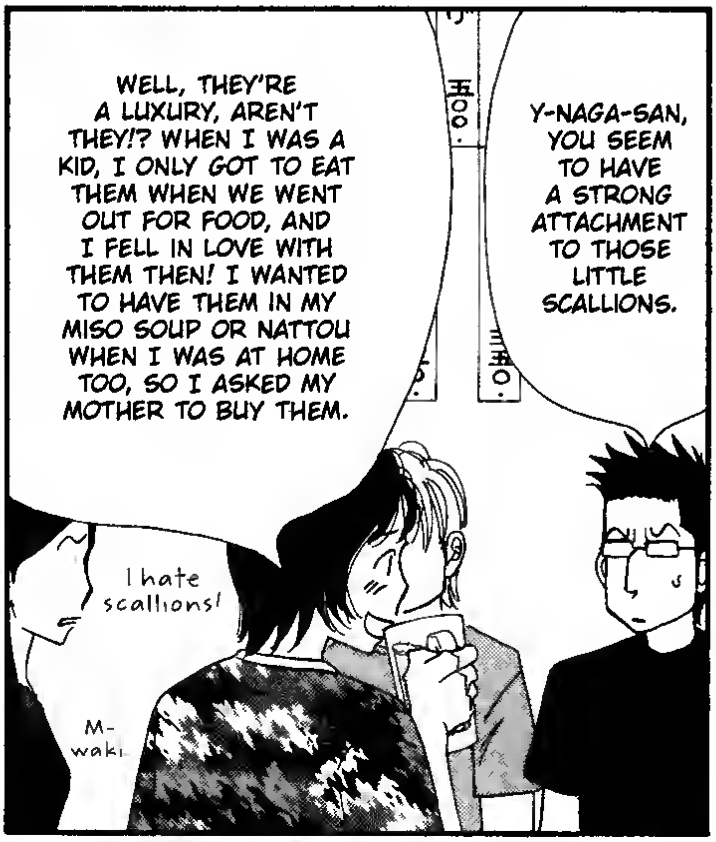
AND SO IT HAPPENED THAT S-HARA LANDED HIMSELF A JOB THROUGH T-I'S RECOMMENDATION.
A PARTY? THAT'S OVERDOING IT A BIT, ISN'T IT?
#12

SIGN: ODAYUU
小田急
下北沢駅
SHIMO-KITAZAWA STATIO
WHAT'S ALL THAT? TO PUT IT SIMPLY, YOU JUST WANT TO GO HAVE JAPANESE, HUH?
WHAT ARE YOU SAYING!? IT'S A HAPPY OCCASION! NOW WE CAN SAY GOOD-BYE AND START LIVING ON OUR OWN LIKE ADULTS!
SO TONIGHT, I WANTED TO HAVE SOMETHING A BIT MORE MATURE, SO I WENT FOR TRADITIONAL JAPANESE! JAPANESE IS VERY YUMMY, BUT WE DON'T GET TO DO IT VERY OFTEN.

BESIDES, THE WHOLE REASON THAT S-HARA BECAME Y-NAGA'S LIVE-IN ASSISTANT WAS PRETTY STUPID TO BEGIN WITH.
SINCE S-HARA WASN'T AN ESPECIALLY SKILLED ASSISTANT, Y-NAGA WAS ACTUALLY THRILLED ABOUT HIS NEW JOB.

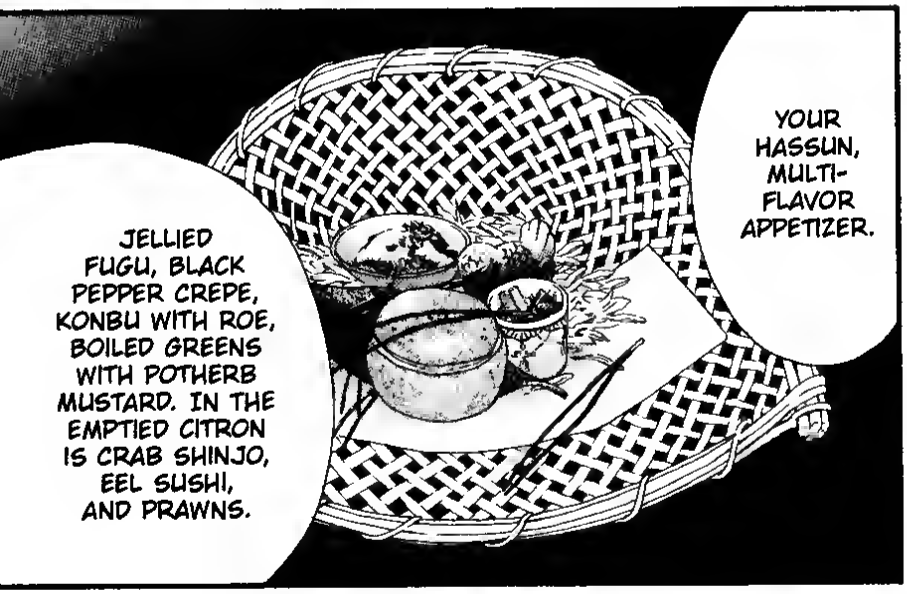
THAT ONE WITH ALL THE LITTLE SCALLIONS IS MINE! THE ONE WITH THE PILE OF THIN LITTLE SCALLIONS!
IT WAS BACK WHEN M-WAKI WAS MOVING OUT, AND THEY HELD A DRINKING PARTY WITH THEIR FRIENDS.

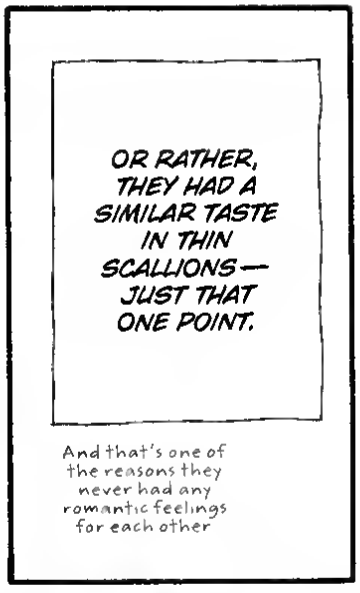
NORMAL SCALLIONS ARE GOOD ENOUGH!
AND MY MOTHER SAID...

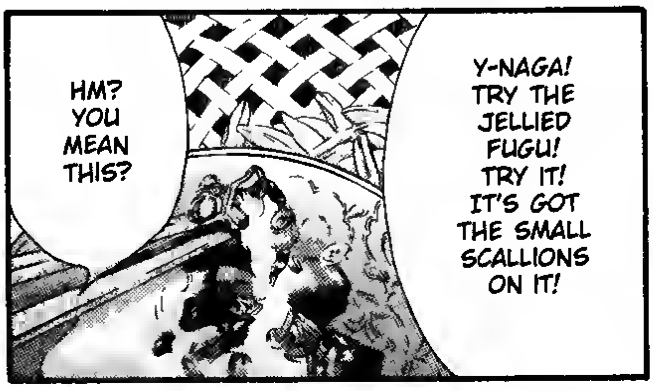

WELL, THEY'RE A LUXURY, AREN'T THEY!? WHEN I WAS A KID, I ONLY GOT TO EAT THEM WHEN WE WENT OUT FOR FOOD, AND I FELL IN LOVE WITH THEM THEN! I WANTED TO HAVE THEM IN MY MISO SOUP OR NATTOU WHEN I WAS AT HOME TOO, SO I ASKED MY MOTHER TO BUY THEM.
Y-NAGA-SAN, YOU SEEM TO HAVE A STRONG ATTACHMENT TO THOSE LITTLE SCALLIONS.
I hate scallions!
M-waki.

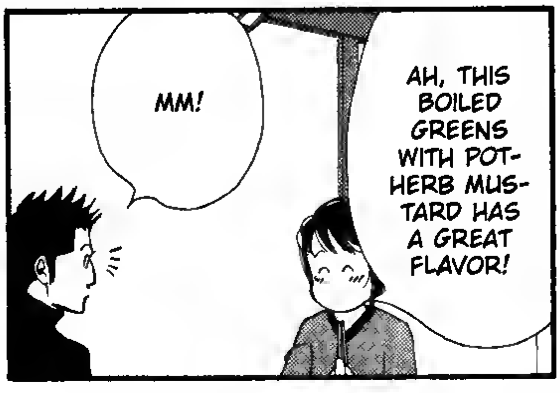
YOU'RE KIDDING! FOR REEEEAL!?
Y-NAGA-SAN... MY MOTHER SAID EXACTLY THE SAME THING TO ME...
IN OTHER WORDS, THEY HAD SIMILAR TASTES.

.....


JELLIED FUGU, BLACK PEPPER CREPE, KONBU WITH ROE, BOILED GREENS WITH POTHERB MUSTARD. IN THE EMPTIED CITRON IS CRAB SHINJO, EEL SUSHI, AND PRAWNS.
YOUR HASSUN, MULTI-FLAVOR APPETIZER.

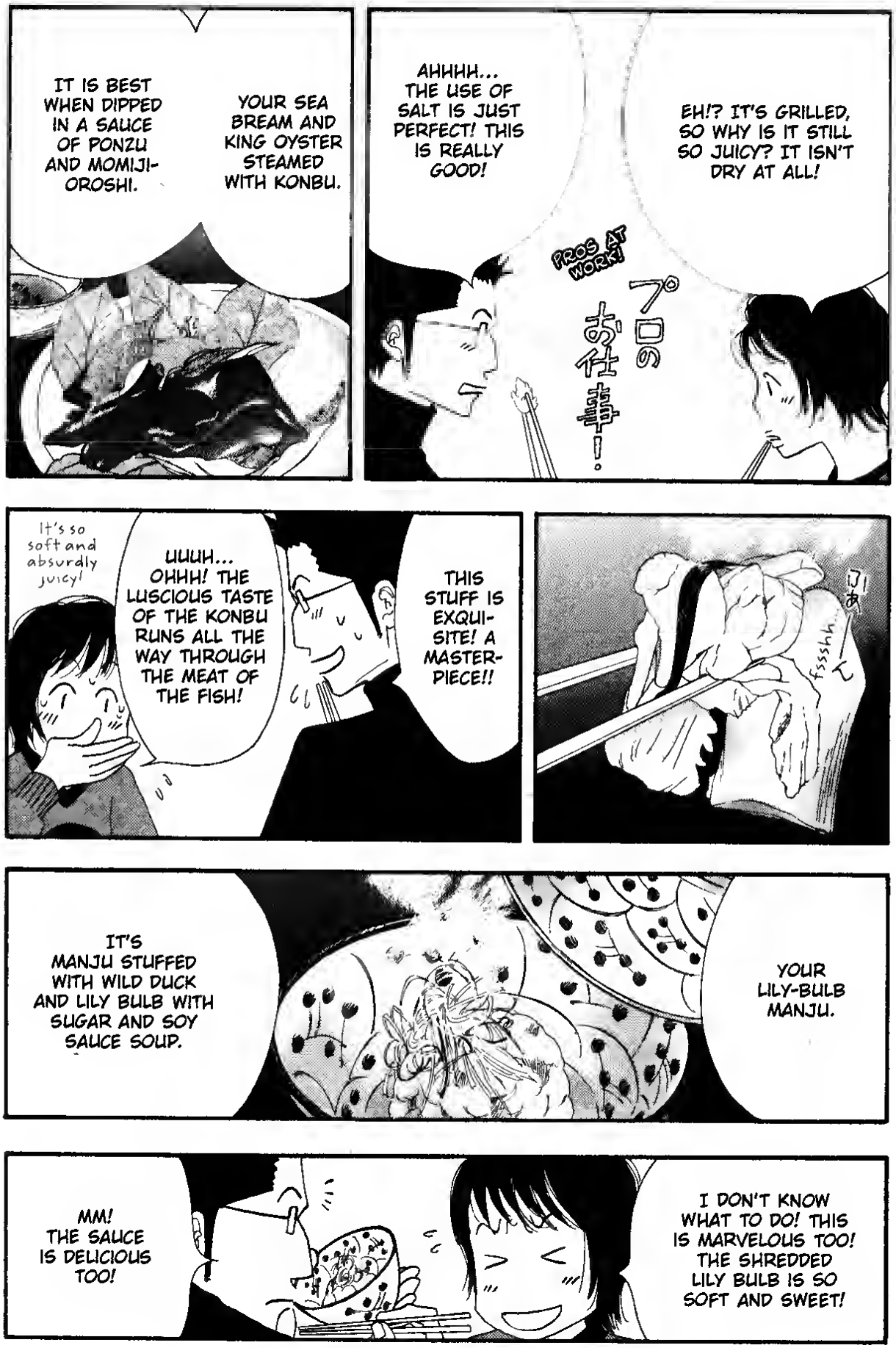

OR RATHER, THEY HAD A SIMILAR TASTE IN THIN SCALLIONS— JUST THAT ONE POINT.
And that's one of the reasons they never had any romantic feelings for each other

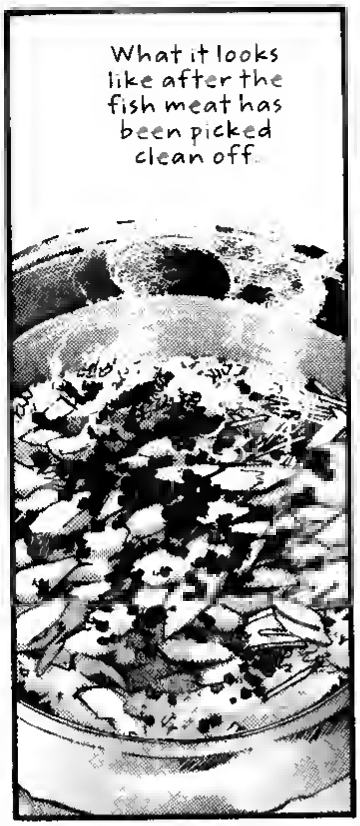

HM? YOU MEAN THIS?
Y-NAGA! TRY THE JELLIED FUGU! TRY IT! IT'S GOT THE SMALL SCALLIONS ON IT!


MM!
AH, THIS BOILED GREENS WITH POT-HERB MUS-TARD HAS A GREAT FLAVOR!

EEL AND STEAMED MATSUTAKE MUSHROOMS IN AN EARTHEN-WARE POT.
WHA!? AMAZING! IT'S A NEAT LITTLE COMBINATION THAT'S REALLY GOOD, DON'T YOU THINK!?
I'm going to try the special junmi suige!
AH!! THEY'VE GOT VINEGAR MISO ON TOP! IT REALLY GOES WELL WITH THE JELLIED FUGU!!
THE! SOUP! IS! SO!
ダ・シ・カ・ガ・ま・し・レ・ル ♡
Hah hoo
Hah hoo
AND THEY SPRANG FOR TWO PIECES OF EEL IN THERE!
WE'RE GOING TO HAVE TO SQUEEZE SUDACHI JUICE ON IT RIGHT NOW!
WOW!! LOOK HOW MUCH MATSU-TAKE MUSH-ROOM THERE IS!
ON THE LEAF WE HAVE STRIPED BEAK-PERCH.
WE'LL START FROM THE UPPER LEFT AND MOVE ACROSS TO THE RIGHT. WE HAVE AMBERJACK, SKIPJACK TUNA, ROCK TROUT, OVAL SQUID, AND JAPANESE GROUPER WITH KONBU.
NOW THE SASHI-MI.

Rolled up just like this
WE RECOMMEND COMBINING THE BEAK-PERCH WITH CUCUMBERS, THIN SCALLIONS AND SPICY MISO, PLACING IT ON TOP OF THE SALAD LEAVES, AND ROLLING IT UP LIKE KOREAN BARBECUE AS A WAY TO EAT IT.
IT GOES TOO WELL WITH SAKE!!
WOW, THIS SPICY MISO IS GREAT!! AND IT GOES SOOOO WELL WITH THE WHITE MEAT FISH!!
CRUNCH!
シャクッ
HERE WE HAVE GRILLED SAWARA CUT FROM JUST UNDER THE GILLS WITH MATSUTAKE MUSHROOMS STEWED IN BLACK PEPPER BROTH.
AND NO MATTER WHAT SASHIMI YOU CHOOSE, IT'S ALL CUT SO THICK!
S-HARA, LOOK AT THIS SKIPJACK TUNA! IT'S GOT LOADS OF MYOGA GINGER!
THIS AMBER-JACK IS JUST FATTY ENOUGH TO BE PERFECT!
Ohhh!!
OOOOOH! WHAT A GREAAAAT SMELLLLLLL!!

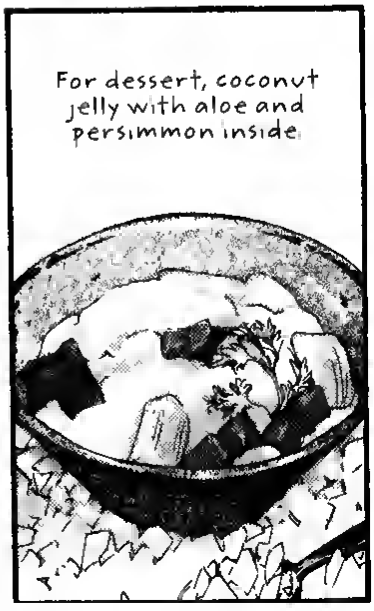

YOUR SEA BREAM AND KING OYSTER STEAMED WITH KONBU.
IT IS BEST WHEN DIPPED IN A SAUCE OF PONZU AND MOMIJI-OROSHI.
EH!? IT'S GRILLED, SO WHY IS IT STILL SO JUICY? IT ISN'T DRY AT ALL!
AHHHH... THE USE OF SALT IS JUST PERFECT! THIS IS REALLY GOOD!
PROS AT WORK!
プロのお仕事!
THIS STUFF IS EXQUI-SITE! A MASTER-PIECE!!
UUUH... OHHH! THE LUSCIOUS TASTE OF THE KONBU RUNS ALL THE WAY THROUGH THE MEAT OF THE FISH!
It's so soft and absurdly juicy!
じゅわ〜
YOUR LILY-BULB MANJU.
IT'S MANJU STUFFED WITH WILD DUCK AND LILY BULB WITH SUGAR AND SOY SAUCE SOUP.
I DON'T KNOW WHAT TO DO! THIS IS MARVELOUS TOO! THE SHREDDED LILY BULB IS SO SOFT AND SWEET!
MM! THE SAUCE IS DELICIOUS TOO!

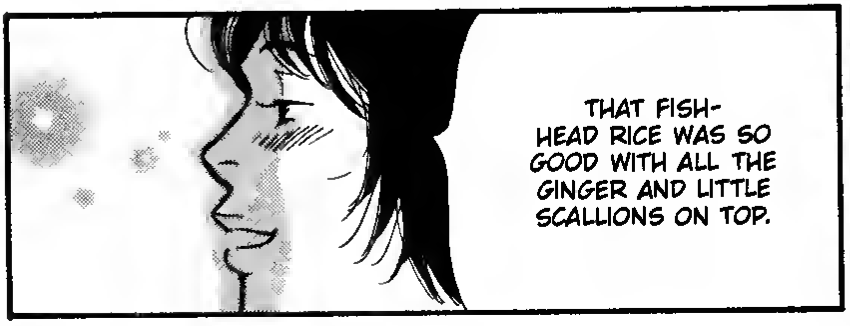

What it looks like after the fish meat has been picked clean off.

RICE COOKED WITH JAPANESE GROUPER HEAD. THIS IS THE SAME JAPANESE GROUPER YOU HAD AS SASHIMI.
YOUR LEFT-OVER RICE CAN BE PACKED TO TAKE HOME WITH YOU IF YOU WISH.
YEAAAH! THAT LOOKS SO GOOOOD!!

AH!! THIS FISH-BONE MISO SOUP IS SOOO TASTY!
I SHOULD BE FULL TO BURSTING, BUT I CAN'T SEEM TO STOP...

YEAH, I'M NICE AND FULL!
AHHH... I FEEL SO GOOD!

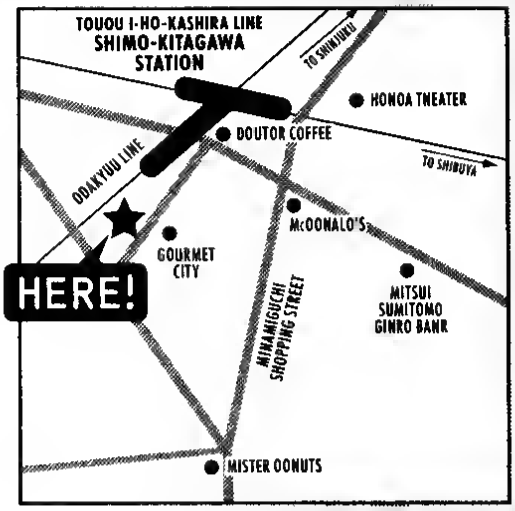

For dessert, coconut jelly with aloe and persimmon inside.


THAT FISH-HEAD RICE WAS SO GOOD WITH ALL THE GINGER AND LITTLE SCALLIONS ON TOP.

THEY REALLY PUT A TON IN...
THOSE SMALL SCALLIONS WERE ALSO IN THE JELLIED FUGU AND THE SAUCE FOR THE STEAMED KONBU TOO.
SO WORK HARD, OKAY?
S-HARA?
IT'S ACTUALLY A REALLY NICE FEELING TO BE ABLE TO BUY YOUR OWN SMALL SCALLIONS TO EAT.
AFTER THE NEXT DEADLINE, S-HARA WILL BE MOVING OUT.
A NICE NIGHT. YES.
IT'S A NICE NIGHT, HUH?
BUT EVEN NOW, YOU NEVER BUY THEM UNLESS THE PRICE COMES DOWN TO ABOUT ¥100 PER BUNDLE...

Ajidonya Asuka
(Shimo-Kitazawa)

[Address]
Eighth Matsuya Building, 1F
2-20-2 Shimo-Kitazawa,
Setagaya-ku, Tokyo
[Telephone]
03-3410-3443
[Hours]
Monday - Saturday
11:30 AM (last order 2:00 PM)
5:00 PM (last order 10:00 PM)
Sunday
11:30 AM (last order 10:00 PM)
[Closed]
Never
[Directions]
A two-minute walk
from the south exit of the
Shimo-Kitagawa station
on the Odakyuu line.
[Parking]
None



FUMI YOSHINAGA'S COMMENTS

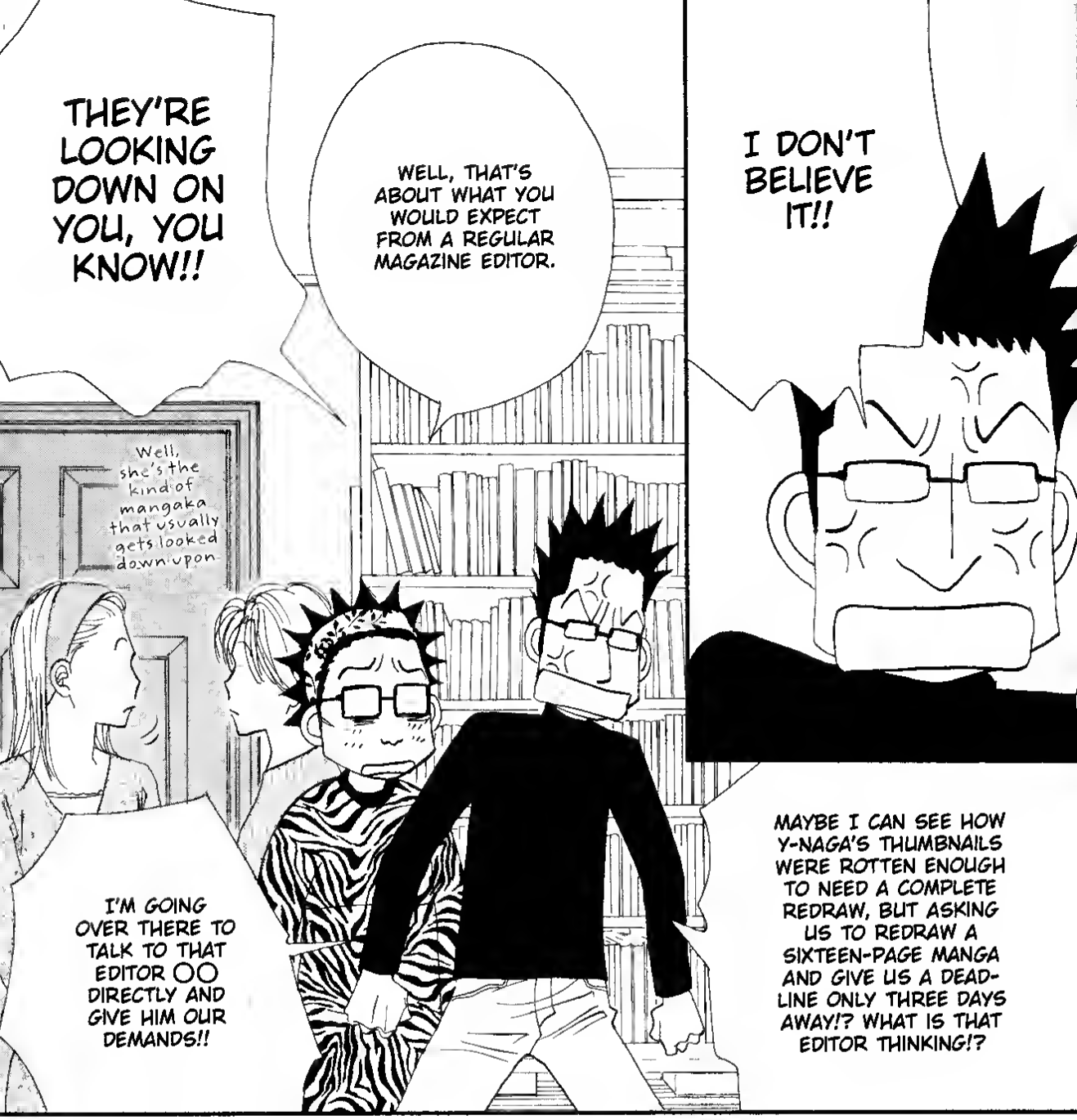
THE EVENING DINNER COURSES ARE ¥7,000, ¥9,000, AND ¥12,000 RESPECTIVELY. THEY ALL FEATURE A LOT OF FOOD, AND ALL OF IT IS DELICIOUS. LUNCH IS ONLY ¥3,500, SO YOU CAN GO JUST TO TRY IT OUT. AND THE VERY POPULAR LILY BULB MANJU (AMONG OTHER THINGS) IS ALWAYS SERVED AT LUNCH.

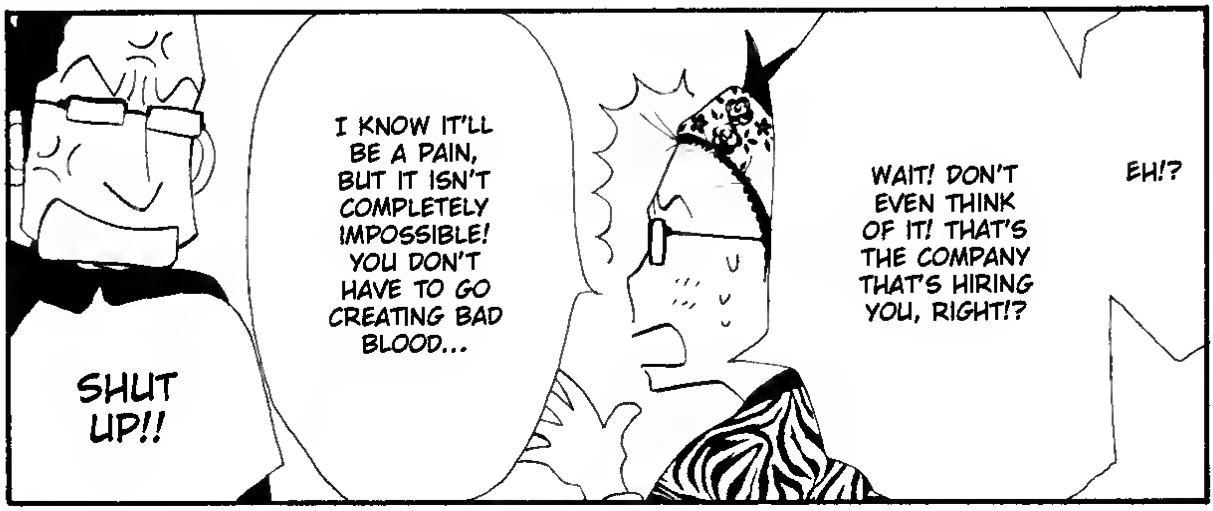
Hah hoo
NOT LOVE BUT DELICIOUS FOODS MAKE ME SO HAPPY!
Hah hoo

BUT TO BE CLEAR, THIS WAS ONLY S-HARA'S FAREWELL PARTY. IT WASN'T CELEBRATING S-HARA'S NEW JOB.
WOW! THIS LUA MOI AND GUAVA COCKTAIL IS REALLY GOOD!
OH. BABABA BEER IS LIGHT-TASTING, LIKE BUD.
THIS IS MY FIRST TIME EVER TASTING VIETNAMESE TEA!

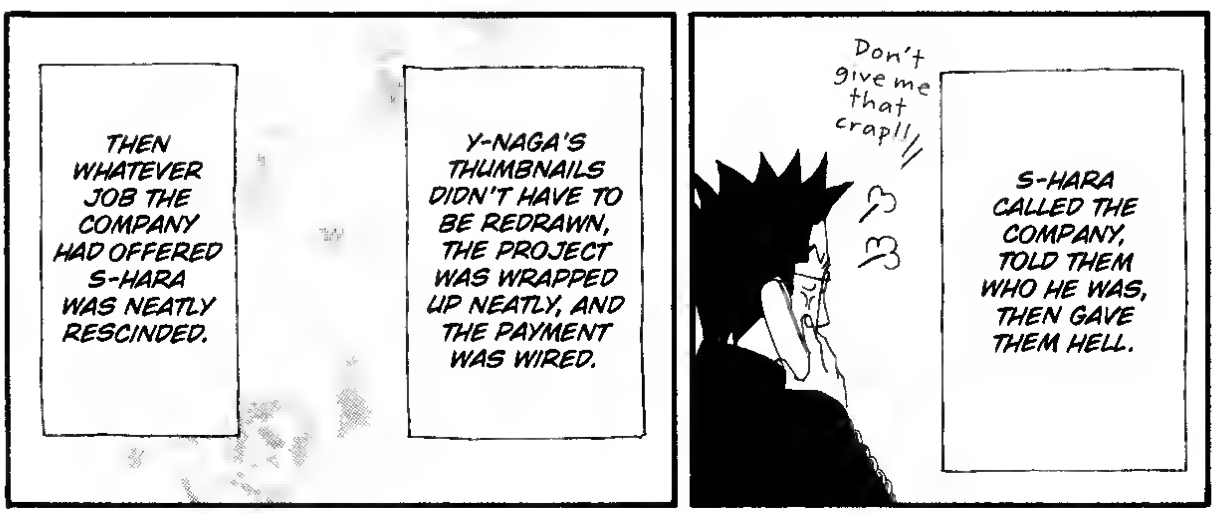
Lua Moi: Vietnamese 45-proof liquor

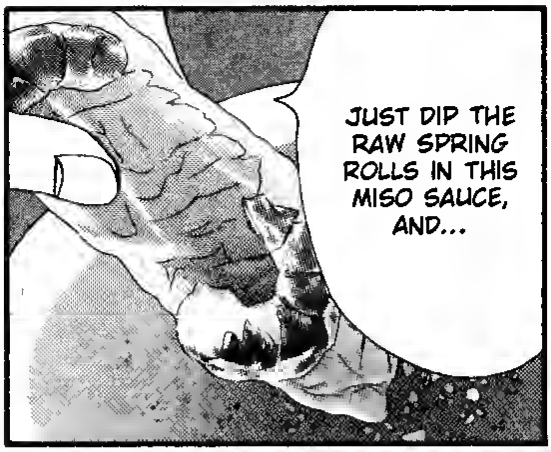
IT ALL STARTED FIVE DAYS AGO.
Y-NAGA HAD TAKEN ON A SMALL MANGA ASSIGNMENT FOR A REGULAR, NON-MANGA MAGAZINE.
I SENT THEM THE THUMB-NAILS, BUT I NEVER GOT A RESPONSE...
She had faxed them the thumb-nails the day before and expected to start drawing that day
BOTTOM LINE: THEY WERE LATE WITH THEIR REPLY.
OH, HE ISN'T AT HIS DESK. WHEN HE GETS BACK, PLEASE HAVE HIM CONTACT Y-NAGA...
AFTER THAT, SHE TRIED TWICE MORE BUT NEVER GOT AHOLD OF THE EDITOR.
AND THERE WASN'T ANY RESPONSE THE NEXT DAY EITHER, SO WITH NO OTHER CHOICE, Y-NAGA SENT A FAX AND STARTED ON HER WORK.
To Company XX, Mr OO
I must start work on your pages today So if you have any problem with the thumbnails I sent you, please contact me asap
F-mi Y-naga
AND IN THE END, SHE NEVER GOT A RESPONSE THAT DAY.
WELL, YOU KNOW, THEY AREN'T REALLY MANGA EDITORS, SO THEY PROBABLY DON'T UNDERSTAND THE FLOW OF A MANGA ARTIST'S WORK.
WHAT'S WRONG WITH YOU? WHY DON'T YOU TELL THEM YOU HAVE OTHER WORK WAITING!?
BUT WITH TWO DAYS LOST, THE RUSH TO MAKE UP TIME LEFT Y-NAGA IN A TERRIBLE STATE WHEN SHE FINALLY RECEIVED THE CALL.
Hello? This is K-sawa from XX Company.
AH, YES. THIS IS Y-NAGA SPEAKING. I SHOULD HAVE YOUR PAGES FINISHED BY TOMORROW...
Yes, about that. I'm sorry, but we looked over the pages, and I'm afraid we're going to have to ask you to redraw them all.
SFX. BUUUN (BZZZ) BUUUN

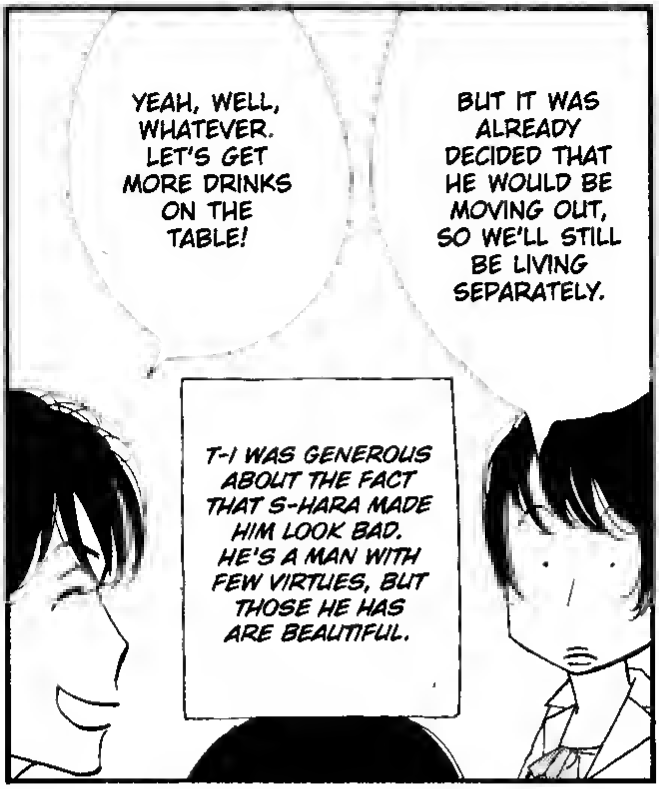

THEY'RE LOOKING DOWN ON YOU, YOU KNOW!!
WELL, THAT'S ABOUT WHAT YOU WOULD EXPECT FROM A REGULAR MAGAZINE EDITOR.
I DON'T BELIEVE IT!!
Well, she's the kind of mangaka that usually gets looked down upon
I'M GOING OVER THERE TO TALK TO THAT EDITOR ○○ DIRECTLY AND GIVE HIM OUR DEMANDS!!
MAYBE I CAN SEE HOW Y-NAGA'S THUMBNAILS WERE ROTTEN ENOUGH TO NEED A COMPLETE REDRAW, BUT ASKING US TO REDRAW A SIXTEEN-PAGE MANGA AND GIVE US A DEADLINE ONLY THREE DAYS AWAY!? WHAT IS THAT EDITOR THINKING!?

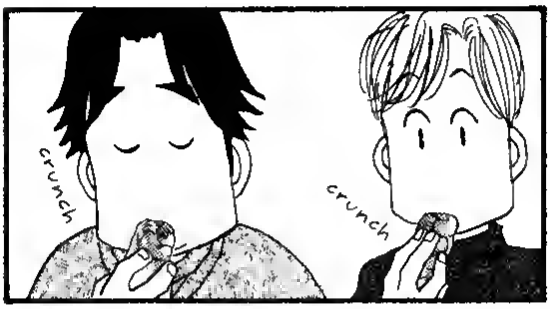

SHUT UP!!
I KNOW IT'LL BE A PAIN, BUT IT ISN'T COMPLETELY IMPOSSIBLE! YOU DON'T HAVE TO GO CREATING BAD BLOOD...
WAIT! DON'T EVEN THINK OF IT! THAT'S THE COMPANY THAT'S HIRING YOU, RIGHT!?
EH!?

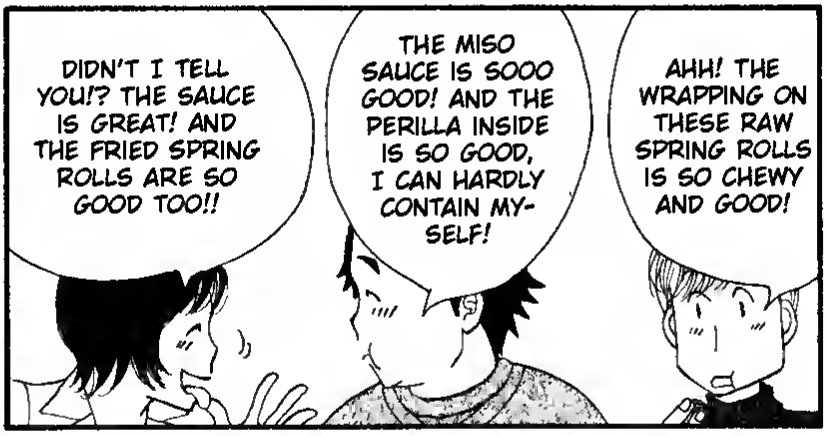
THE WHOLE REASON I'VE MAINTAINED NO TIES THIS LONG IS SO THAT I'D HAVE THE FREEDOM I NEED AT A TIME LIKE THIS!!

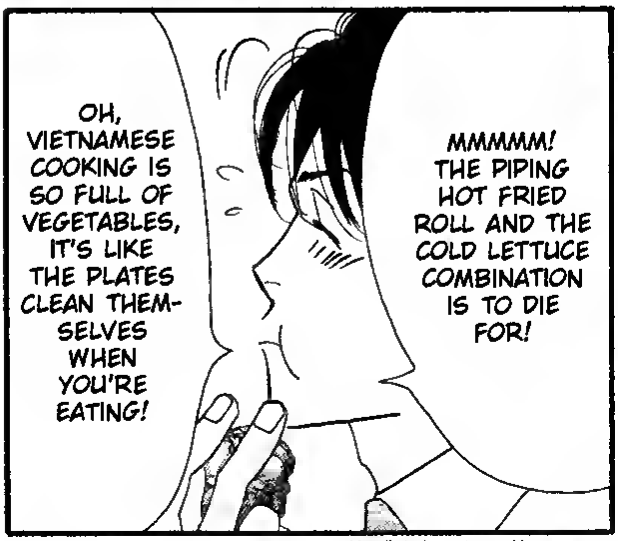

THEN WHATEVER JOB THE COMPANY HAD OFFERED S-HARA WAS NEATLY RESCINDED.
Y-NAGA'S THUMBNAILS DIDN'T HAVE TO BE REDRAWN, THE PROJECT WAS WRAPPED UP NEATLY, AND THE PAYMENT WAS WIRED.
Don't give me that crap!!
S-HARA CALLED THE COMPANY, TOLD THEM WHO HE WAS, THEN GAVE THEM HELL.



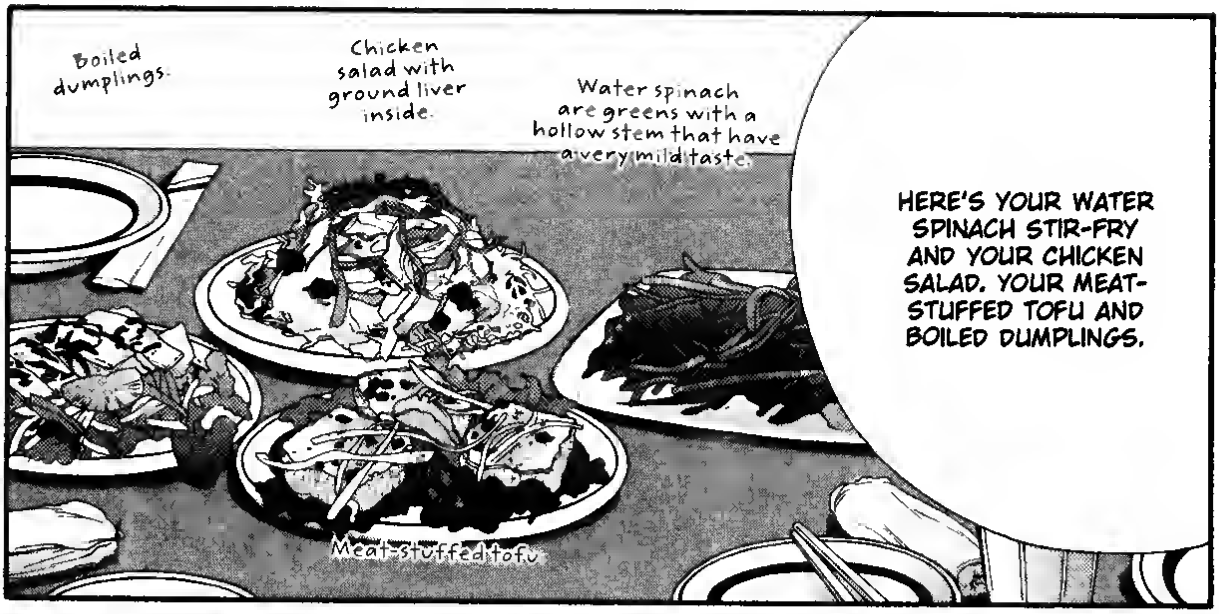

YEAH, WELL, WHATEVER. LET'S GET MORE DRINKS ON THE TABLE!
BUT IT WAS ALREADY DECIDED THAT HE WOULD BE MOVING OUT, SO WE'LL STILL BE LIVING SEPARATELY.
T-I WAS GENEROUS ABOUT THE FACT THAT S-HARA MADE HIM LOOK BAD. HE'S A MAN WITH FEW VIRTUES, BUT THOSE HE HAS ARE BEAUTIFUL.

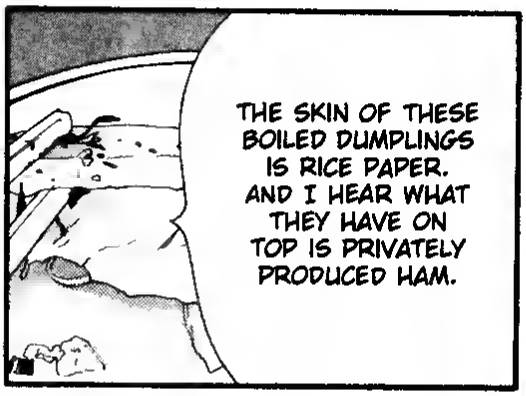


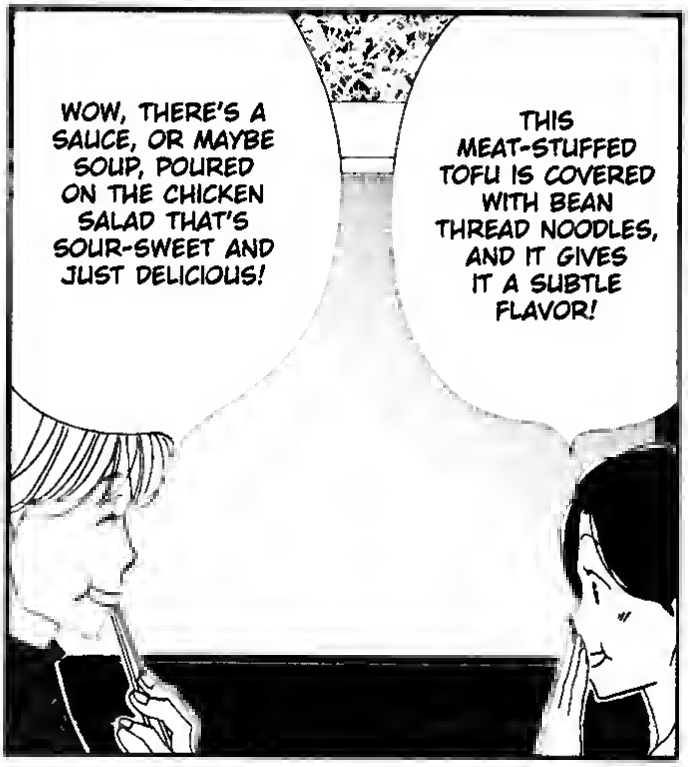

DIDN'T I TELL YOU!? THE SAUCE IS GREAT! AND THE FRIED SPRING ROLLS ARE SO GOOD TOO!!
THE MISO SAUCE IS SOOO GOOD! AND THE PERILLA INSIDE IS SO GOOD, I CAN HARDLY CONTAIN MY-SELF!
AHH! THE WRAPPING ON THESE RAW SPRING ROLLS IS SO CHEWY AND GOOD!

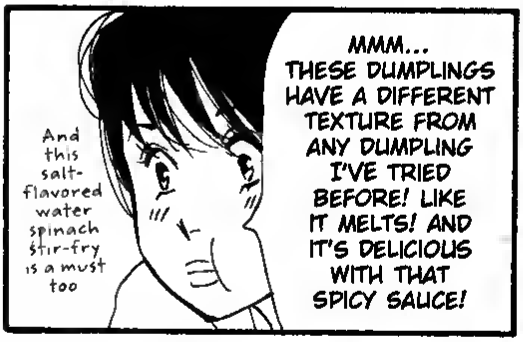

OH, VIETNAMESE COOKING IS SO FULL OF VEGETABLES, IT'S LIKE THE PLATES CLEAN THEM-SELVES WHEN YOU'RE EATING!
MMMMM! THE PIPING HOT FRIED ROLL AND THE COLD LETTUCE COMBINATION IS TO DIE FOR!

it seems like the only people who use the "plates clean themselves" line are the guys who eat all their meals in restaurants

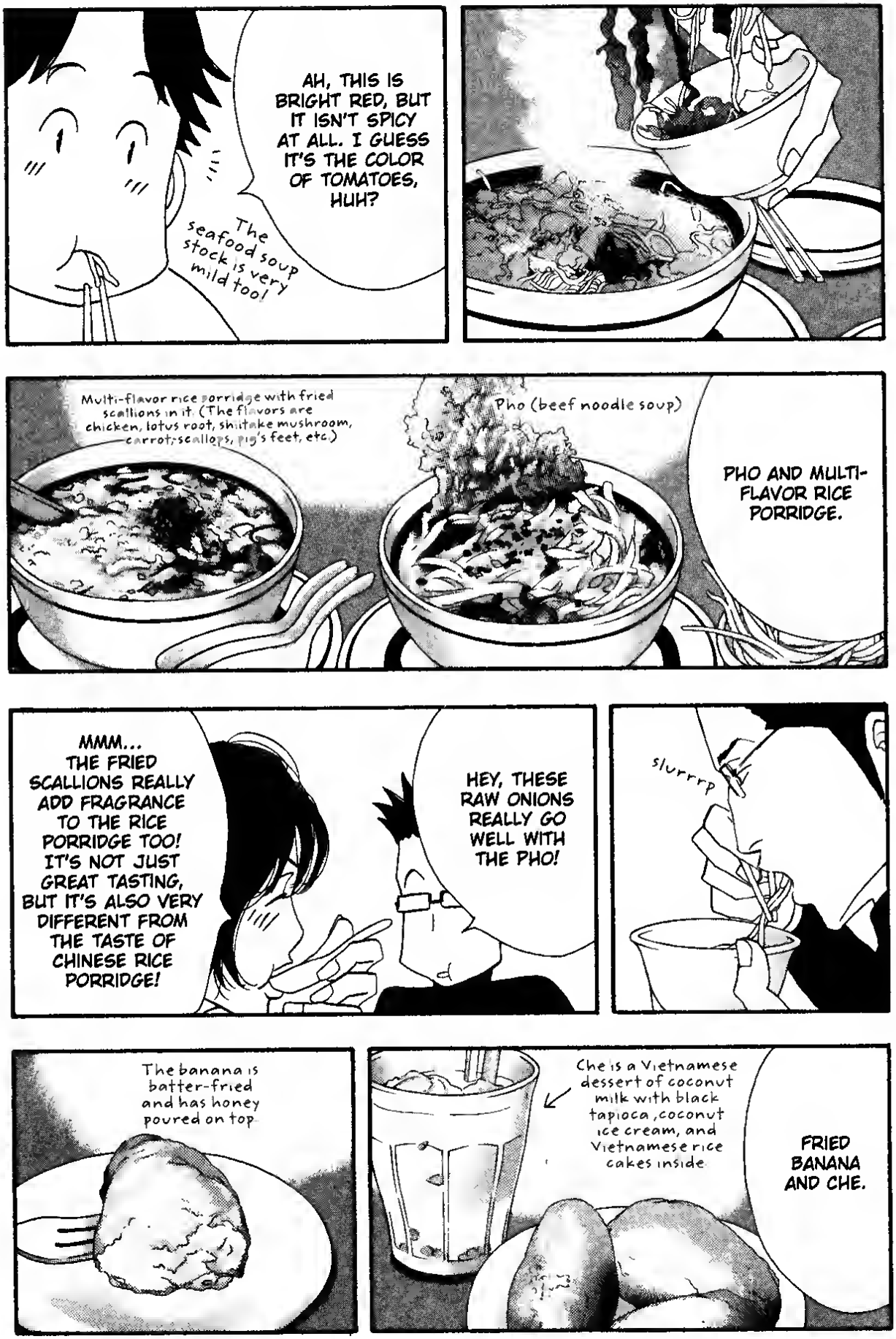

Boiled dumplings.
Chicken salad with ground liver inside.
Water spinach are greens with a hollow stem that have a very mild taste.
HERE'S YOUR WATER SPINACH STIR-FRY AND YOUR CHICKEN SALAD. YOUR MEAT-STUFFED TOFU AND BOILED DUMPLINGS.
Meat-stuffed tofu


THE SKIN OF THESE BOILED DUMPLINGS IS RICE PAPER. AND I HEAR WHAT THEY HAVE ON TOP IS PRIVATELY PRODUCED HAM.


WOW, THERE'S A SAUCE, OR MAYBE SOUP, POURED ON THE CHICKEN SALAD THAT'S SOUR-SWEET AND JUST DELICIOUS!
THIS MEAT-STUFFED TOFU IS COVERED WITH BEAN THREAD NOODLES, AND IT GIVES IT A SUBTLE FLAVOR!


And this salt-flavored water spinach stir-fry is a must too
MMM... THESE DUMPLINGS HAVE A DIFFERENT TEXTURE FROM ANY DUMPLING I'VE TRIED BEFORE! LIKE IT MELTS! AND IT'S DELICIOUS WITH THAT SPICY SAUCE!

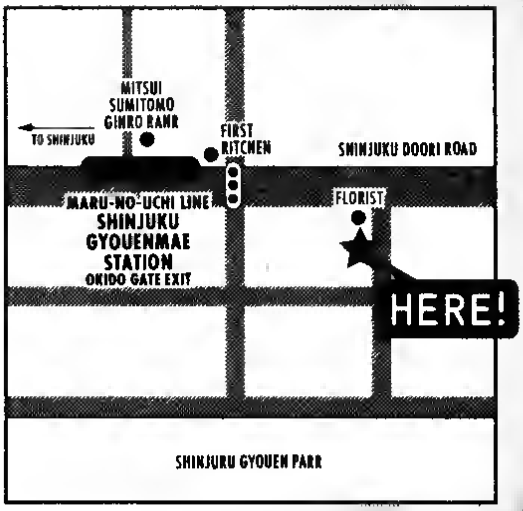
IT'S BEST IF YOU ADD A LOT OF FRESH VEGETABLES TO IT WHEN YOU EAT IT.
The fresh vegetables include bean sprouts, phak chi, red leaf lettuce, lemon, etc.
A bright red soup with thin soumen-style noodles.
YOUR BUN RIEU.


AH, THIS IS BRIGHT RED, BUT IT ISN'T SPICY AT ALL. I GUESS IT'S THE COLOR OF TOMATOES, HUH?
The seafood soup stock is very mild too!
Multi-flavor rice porridge with fried scallions in it. (The flavors are chicken, lotus root, shiitake mushroom, carrot, scallops, pig's feet, etc.)
Pho (beef noodle soup)
PHO AND MULTI-FLAVOR RICE PORRIDGE.
MMM... THE FRIED SCALLIONS REALLY ADD FRAGRANCE TO THE RICE PORRIDGE TOO! IT'S NOT JUST GREAT TASTING, BUT IT'S ALSO VERY DIFFERENT FROM THE TASTE OF CHINESE RICE PORRIDGE!
HEY, THESE RAW ONIONS REALLY GO WELL WITH THE PHO!
slurrrp
The banana is batter-fried and has honey poured on top.
Che is a Vietnamese dessert of coconut milk with black tapioca, coconut ice cream, and Vietnamese rice cakes inside.
FRIED BANANA AND CHE.

I hear it's made with mung beans and coconut powder
MM... THIS RICE CAKE HAS A TEXTURE REMINISCENT OF POTATO. I LIKE IT!
Recommended!
THE FRIED BANANA'S BREADING IS SWEET, AND THE BANANA MELTS ON YOUR TONGUE! IT'S YUMMY! ♡
YEAH.
WELL, S-HARA...
...GOOD-BYE.
THANK YOU, Y-NAGA.
THIS WAS AN EXCELLENT CHOICE.
AHH. S-HARA DID SOMETHING TO PISS M-WAKI OFF AGAIN.
I think money's not something people should take lightly.
...IT'S ALSO POSSIBLE TO FIND FREEDOM THAT COMES FROM HAVING MONEY!
BUT, YOU KNOW...

Myun Shinjuku
Main Location

[Address]
YKB Shinjuku Gyoen Building, 1F
1-3-8 Shinjuku, Shinjuku-ku, Tokyo
[Telephone]
03-3358-9951
[Hours]
11:00 AM - 3:00 PM,
5:00 PM - 9:50 PM
[Closed]
Never
[Directions]
A one-minute walk from the Shinjuku Gyoenmae Station on the Maru-no-Uchi Line.
[Parking]
None. (Paid parking is available in the rear.)



FUMI YOSHINAGA'S COMMENTS

FOR AN EVENING MEAL, BUDGET AROUND ¥2,500 TO ¥4,000. THERE IS NO PHAK CHI (CORIANDER) IN EITHER THE RAW SPRING ROLLS OR THE FRIED SPRING ROLLS, SO I'M SURE PEOPLE WHO DON'T LIKE PHAK CHI CAN FIND A LOT OF THINGS ON THE MENU TO EAT

Recommended!
NOT LOVE BUT
DELICIOUS
FOODS
MAKE ME
SO HAPPY!

.....
AND SO, TODAY IS A VERY IMPORTANT DAY.
Nwaaaah...
=14

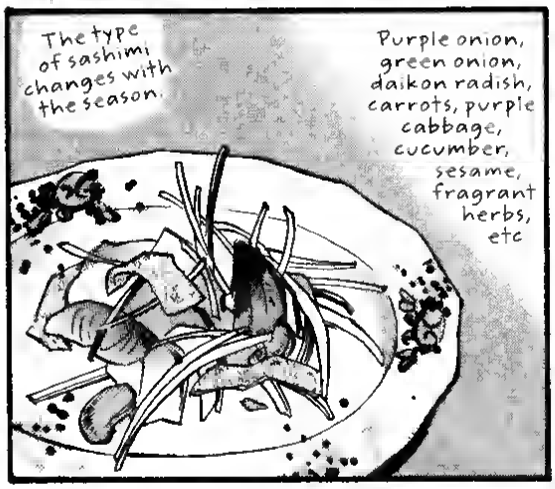
H-HELLO...
creep

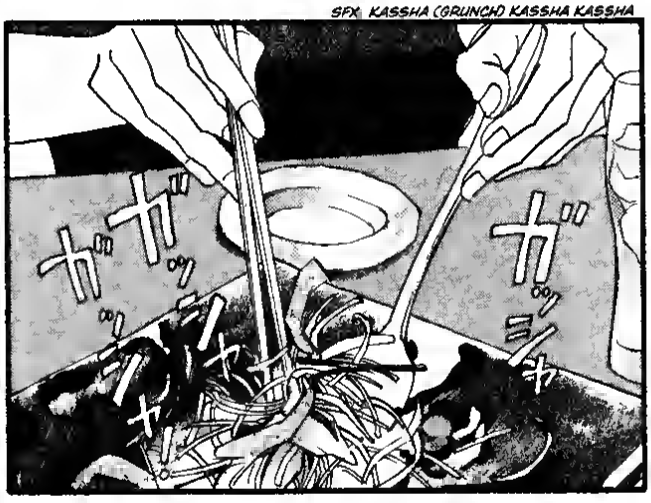
THE LOCATION SEEMS RIGHT FOR ONE OF THOSE HIDDEN JAPANESE FOOD PLACES, BUT IT'S ACTUALLY A CHINESE FOOD PLACE.

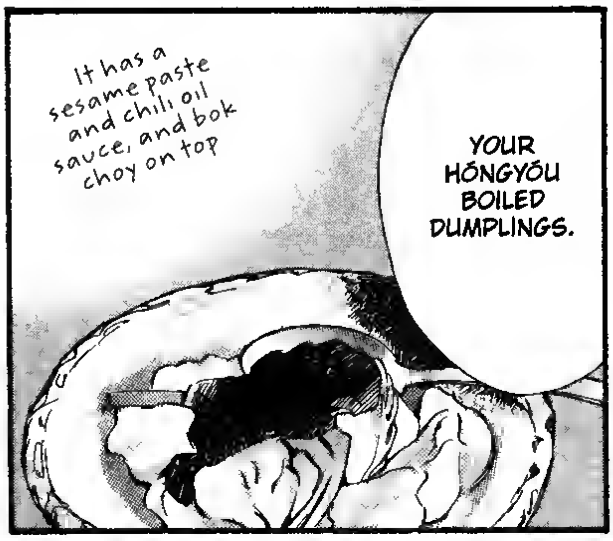
Y-DA-SAN CALLS Y-NAGA, "F-MIO."
Heey! I'm sorrrry! Coupling restaurant research with a friendly meal like this!
Very nice to see you today!
Ah-ha-ha, "coupling"? You're funny, F-mio-chan!
THAT'S BECAUSE TODAY, Y-NAGA IS MEETING TWO MANGA ARTISTS SHE RECENTLY GOT TO KNOW.
HELLO!
TH-THE HAIR GOES ALL THEY WAY DOWN TO HIS SECOND KNUCKLE!!
U-NO-SAN IS ALSO A WONDERFUL MANGA ARTIST WHO SPINS DELICATE TALES WITH HIS EXTREMELY HAIRY HANDS.
GAAAN
Asked for a sketch in her sketch-book
THE MO-MENT SHE FELL IN LOVE.
So I'm going to call you F-mio!
YOU KNOW, Y-NAGA-SAN, THE MORE MAKEUP YOU PUT ON, THE MORE YOU LOOK LIKE A GUY IN DRAG.
BECAUSE THE FIRST TIME THEY MET...
GAAAN (SHOCK)
I-I LIKE THIS PERSON!
THE MOMENT SHE FELL IN LOVE.

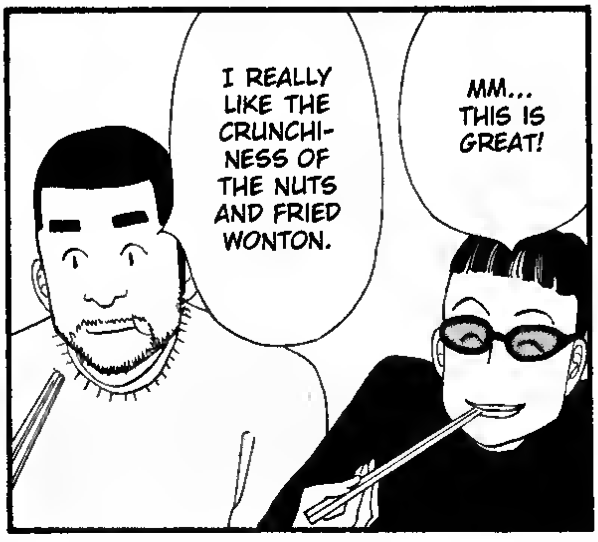
ON TOP IS SEA BREAM SASHIMI.
YOUR OZAWA SALAD. IT'S BEST IF YOU MIX IN THE FRIED WONTON SKINS AND CASHEW NUTS BEFORE YOU EAT IT.
WAAAH! SO PRETTY!

They have a wine list too.
TO START, A TOAST WITH BEERS AND A LYCHEE-GRAPEFRUIT COCKTAIL WITH CHINESE ALCOHOL AND SODA.
cliiink

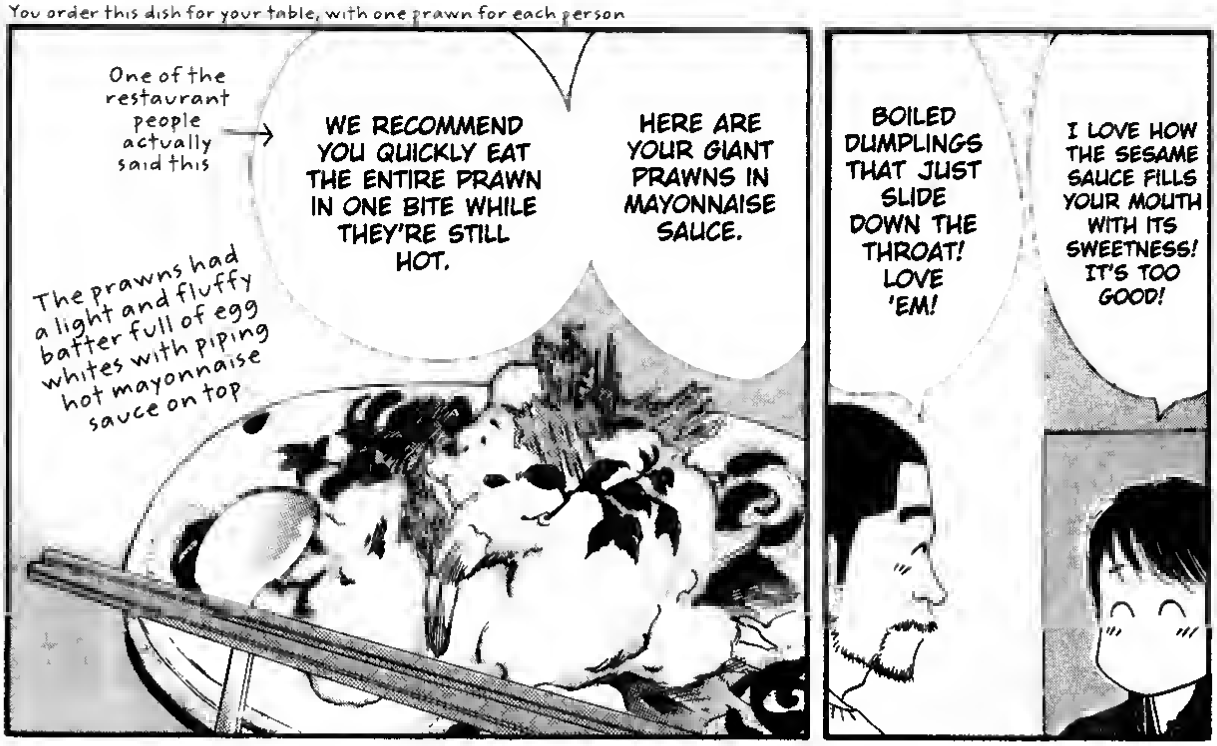

The type of sashimi changes with the season.
Purple onion, green onion, daikon radish, carrots, purple cabbage, cucumber, sesame, fragrant herbs, etc

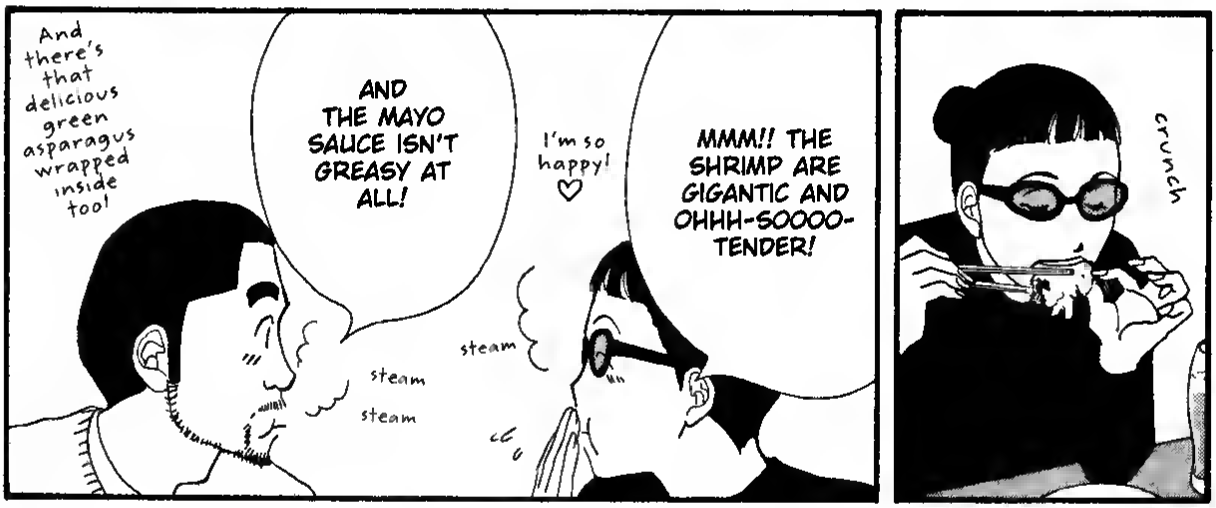

SFX: KASSHA CRUNCH KASSHA KASSHA

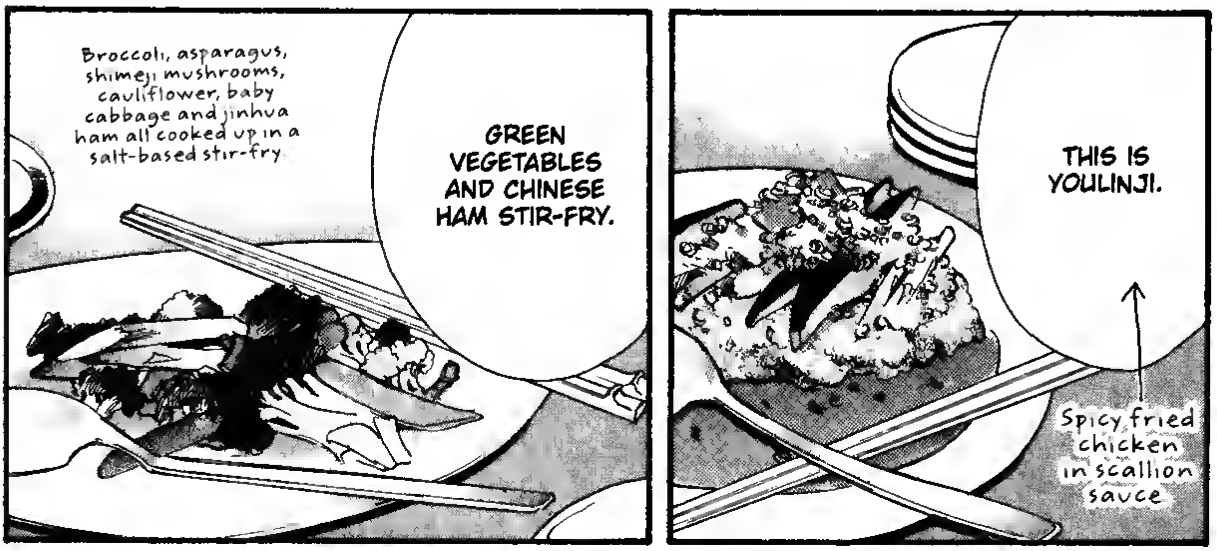

It has a sesame paste and chili oil sauce, and bok choy on top
YOUR HŌNGYŌU BOILED DUMPLINGS.


I REALLY LIKE THE CRUNCHI-NESS OF THE NUTS AND FRIED WONTON.
MM... THIS IS GREAT!

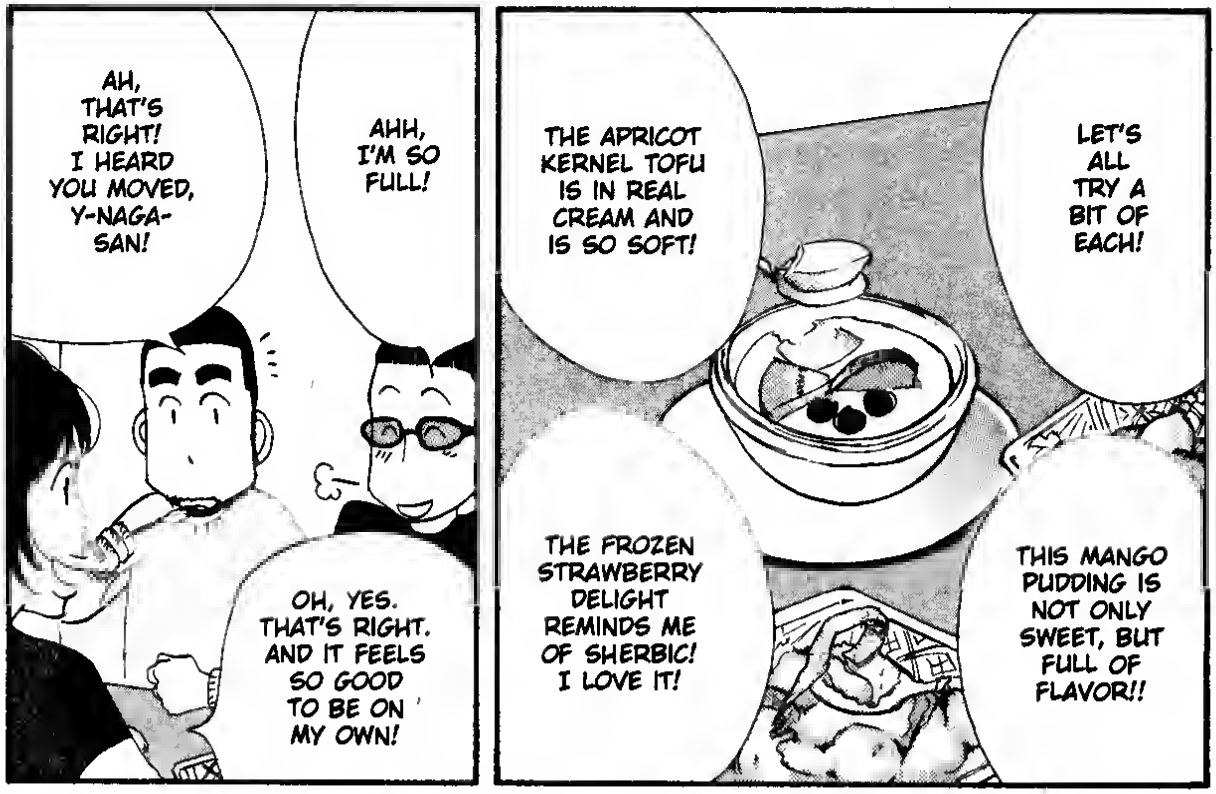
You order this dish for your table, with one prawn for each person

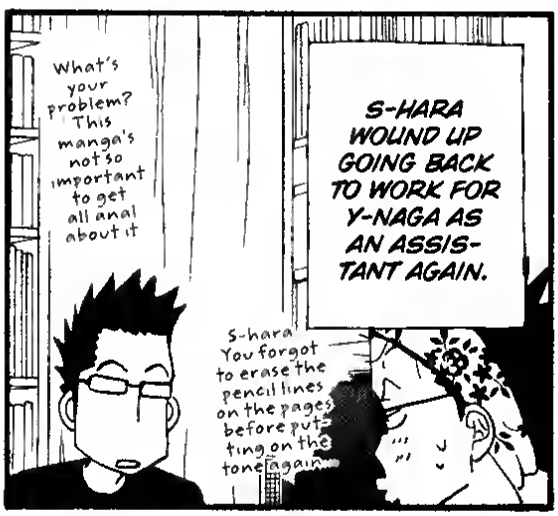

One of the restaurant people actually said this
WE RECOMMEND YOU QUICKLY EAT THE ENTIRE PRAWN IN ONE BITE WHILE THEY'RE STILL HOT.
HERE ARE YOUR GIANT PRAWNS IN MAYONNAISE SAUCE.
The prawns had a light and fluffy batter full of egg whites with piping hot mayonnaise sauce on top
BOILED DUMPLINGS THAT JUST SLIDE DOWN THE THROAT! LOVE 'EM!
I LOVE HOW THE SESAME SAUCE FILLS YOUR MOUTH WITH ITS SWEETNESS! IT'S TOO GOOD!


And there's that delicious green asparagus wrapped inside too!
AND THE MAYO SAUCE ISN'T GREASY AT ALL!
steam
steam
steam
I'm so happy! ♡
MMM!! THE SHRIMP ARE GIGANTIC AND OHHH-SOOOO-TENDER!
crunch

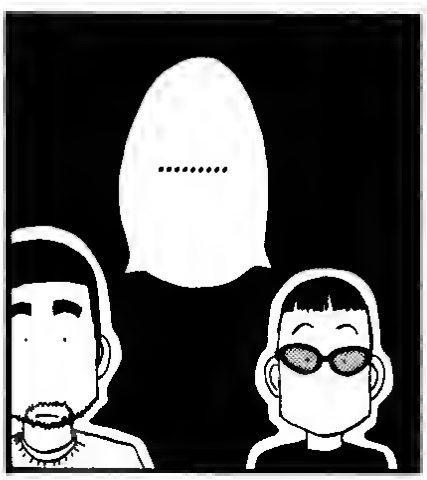

Broccoli, asparagus, shimeji mushrooms, cauliflower, baby cabbage and jinhua ham all cooked up in a salt-based stir-fry
GREEN VEGETABLES AND CHINESE HAM STIR-FRY.
THIS IS YOULINJI.
Spicy fried chicken in scallion sauce

どん!
DON COUMO
YOUR CANTON-MEN.
AND THIS SALT STIR-FRY IS SO LIGHT AND TASTY!
MM! THE SCALLION SAUCE ON THIS YOULINJI IS SUPERB!
It's got loads of scallions and is just the slightest bit sour-sweet!
slurrrp
fuu
fuu
It has plenty of toppings, including a variety of vegetables!
YOU KNOW, THIS SOUP IS INCREDIBLY WONDERFUL!
AMAZING! THE BOWL'S HUGE!
FOR DESSERT, THERE'S APRICOT KERNEL TOFU, FROZEN STRAWBERRY DELIGHT, AND MANGO PUDDING.
MY, THIS RESTAURANT IS INCREDIBLE! NO MATTER WHAT YOU ORDER, IT ALL TASTES UNIQUE!
The taste is totally different from ramen!
MMM! YOU'RE RIGHT! THE BROTH IS REALLY THICK!

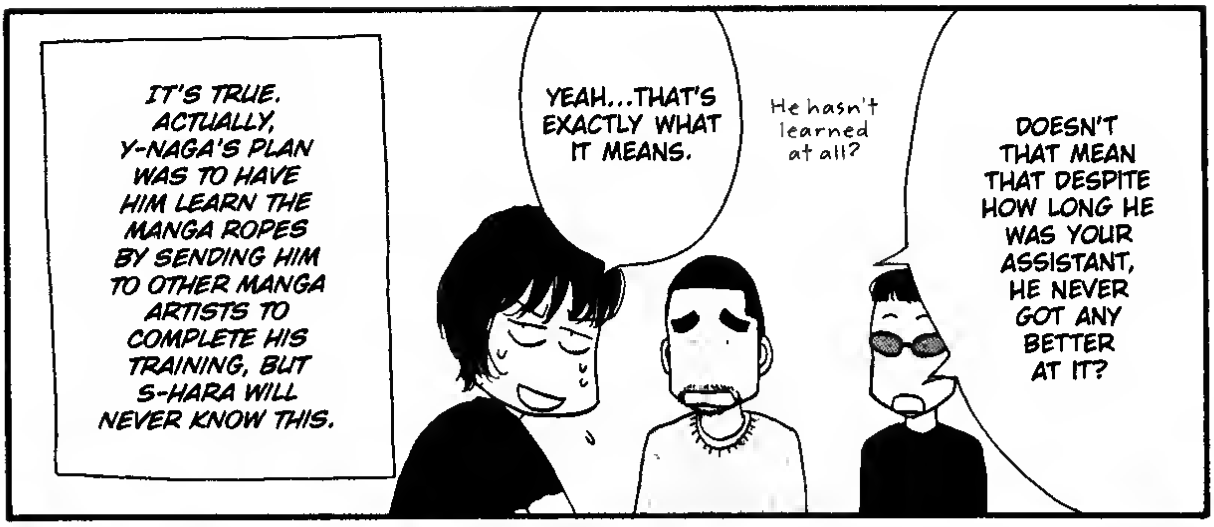

AH, THAT'S RIGHT! I HEARD YOU MOVED, Y-NAGA-SAN!
AHH, I'M SO FULL!
OH, YES. THAT'S RIGHT. AND IT FEELS SO GOOD TO BE ON MY OWN!
THE APRICOT KERNEL TOFU IS IN REAL CREAM AND IS SO SOFT!
LET'S ALL TRY A BIT OF EACH!
THE FROZEN STRAWBERRY DELIGHT REMINDS ME OF SHERBIC! I LOVE IT!
THIS MANGO PUDDING IS NOT ONLY SWEET, BUT FULL OF FLAVOR!!

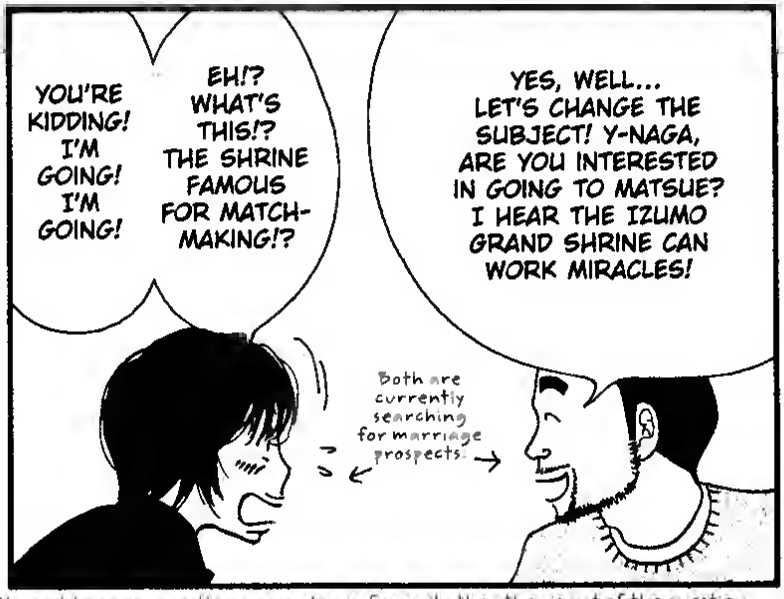

What's your problem? This manga's not so important to get all anal about it
S-HARA WOUND UP GOING BACK TO WORK FOR Y-NAGA AS AN ASSIS-TANT AGAIN.
S-hara You forgot to erase the pencil lines on the pages before put-ting on the tone again...

OH, HIM...
COME TO THINK OF IT, WHATEVER HAPPENED TO THAT GUY YOU SENT OVER TO HELP ME OUT ON A DEADLINE A WHILE BACK, WHO WASN'T REALLY GOOD AT WORK?


.....

WHEN HE WASN'T DOING ASSISTANT WORK, HE EITHER LIVED UNEMPLOYED OR TOOK SHORT-LIVED, PART-TIME JOBS.


IT'S TRUE. ACTUALLY, Y-NAGA'S PLAN WAS TO HAVE HIM LEARN THE MANGA ROPES BY SENDING HIM TO OTHER MANGA ARTISTS TO COMPLETE HIS TRAINING, BUT S-HARA WILL NEVER KNOW THIS.
YEAH...THAT'S EXACTLY WHAT IT MEANS.
He hasn't learned at all?
DOESN'T THAT MEAN THAT DESPITE HOW LONG HE WAS YOUR ASSISTANT, HE NEVER GOT ANY BETTER AT IT?


YOU'RE KIDDING! I'M GOING! I'M GOING!
EH!? WHAT'S THIS!? THE SHRINE FAMOUS FOR MATCH-MAKING!?
YES, WELL... LET'S CHANGE THE SUBJECT! Y-NAGA, ARE YOU INTERESTED IN GOING TO MATSUE? I HEAR THE IZUMO GRAND SHRINE CAN WORK MIRACLES!
Both are currently searching for marriage prospects.

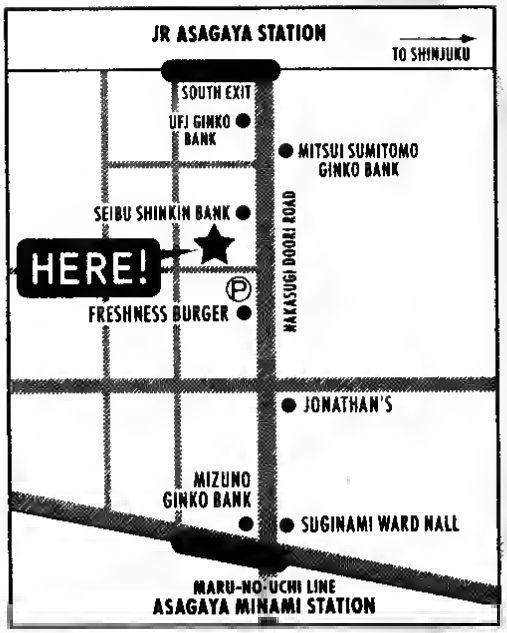
Both have one marriage condition—they don't want to marry another mangaka, so for each, the other is out of the question

...BUT WHEN PEOPLE YELL ABOUT HOW MUCH THEY WANT TO GET MARRIED, IT LACKS A CERTAIN REFINEMENT.
...SAYING "I WANT A BOYFRIEND" OR "I WANT TO FALL IN LOVE" IS VERY CUTE...
YOU KNOW, IN MY OPINION...
IT LACKS ANY REFINEMENT WHATSOEVER!

.....
HEY, HEY, HEY!!
I WANNA GET MARRIED!!
TEN MIN-UTES LAT-ER...
Presently living with her partner
YOU'RE BOTH BEING REALLY MEAN! GOING ON AND ON BLABBERING ABOUT SOMETHING I CAN'T EVEN JOIN IN ON!
THE MO-MENT SHE FELL IN LOVE.
It's no fair!!
YOU JUST FEEL LEFT OUT OF THE GROUP, HUH?
How cute
HUH? SAY WHAT?

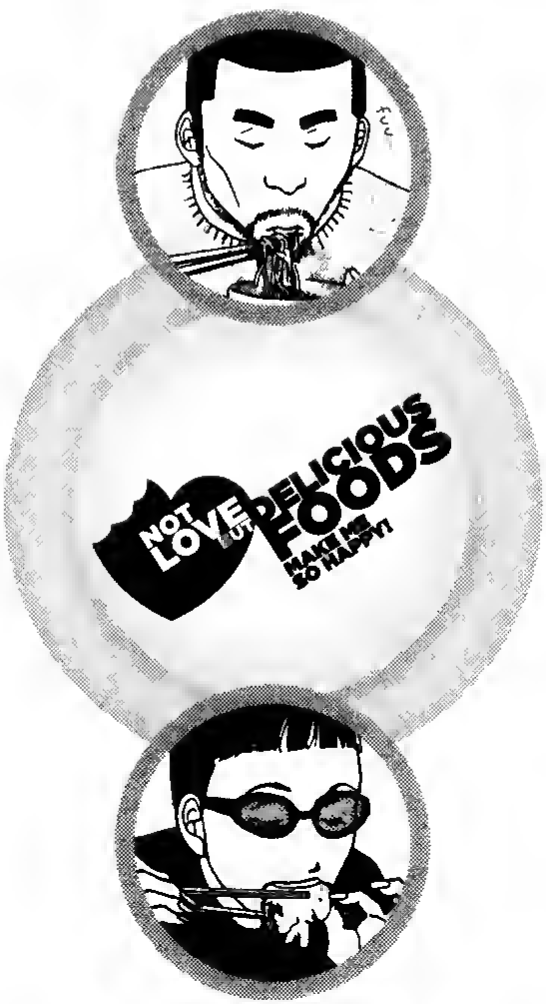
Kisurin Ozawa

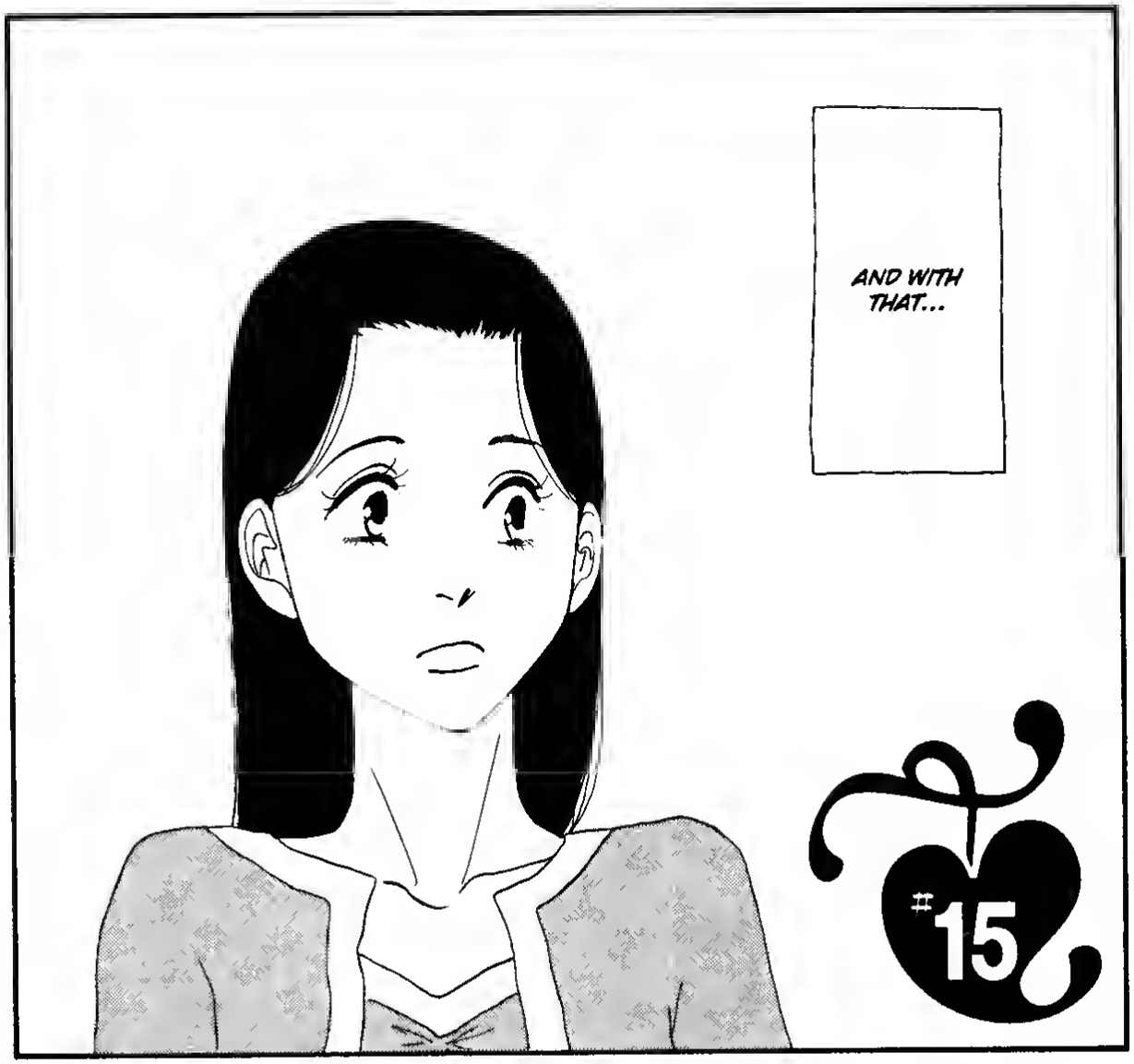
[Address]
3-32 Asagaya Minami
Suginami-ku, Tokyo
[Telephone]
03-3391-4138
[Hours]
11:00 AM - 3:00 PM
5:00 PM - 11:00 PM
[Closed]
Never.
[Directions]
A five-minute walk from the South Exit of the JR Asagaya Station
[Parking]
None. (There are paid parking lots nearby.)

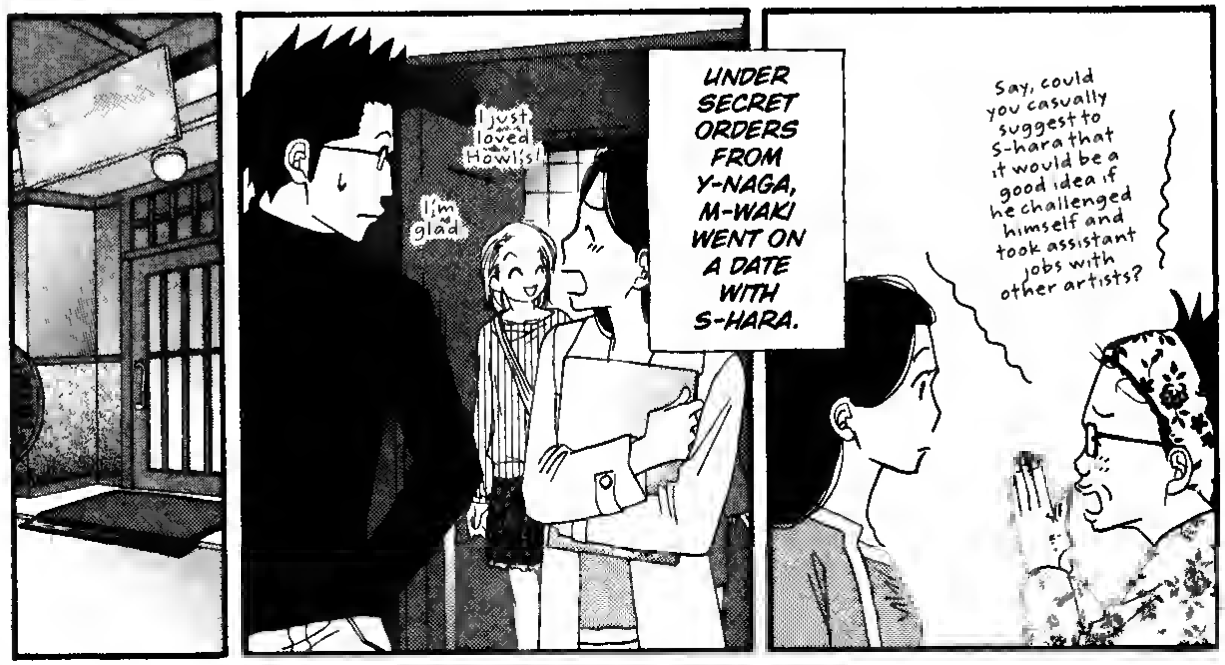


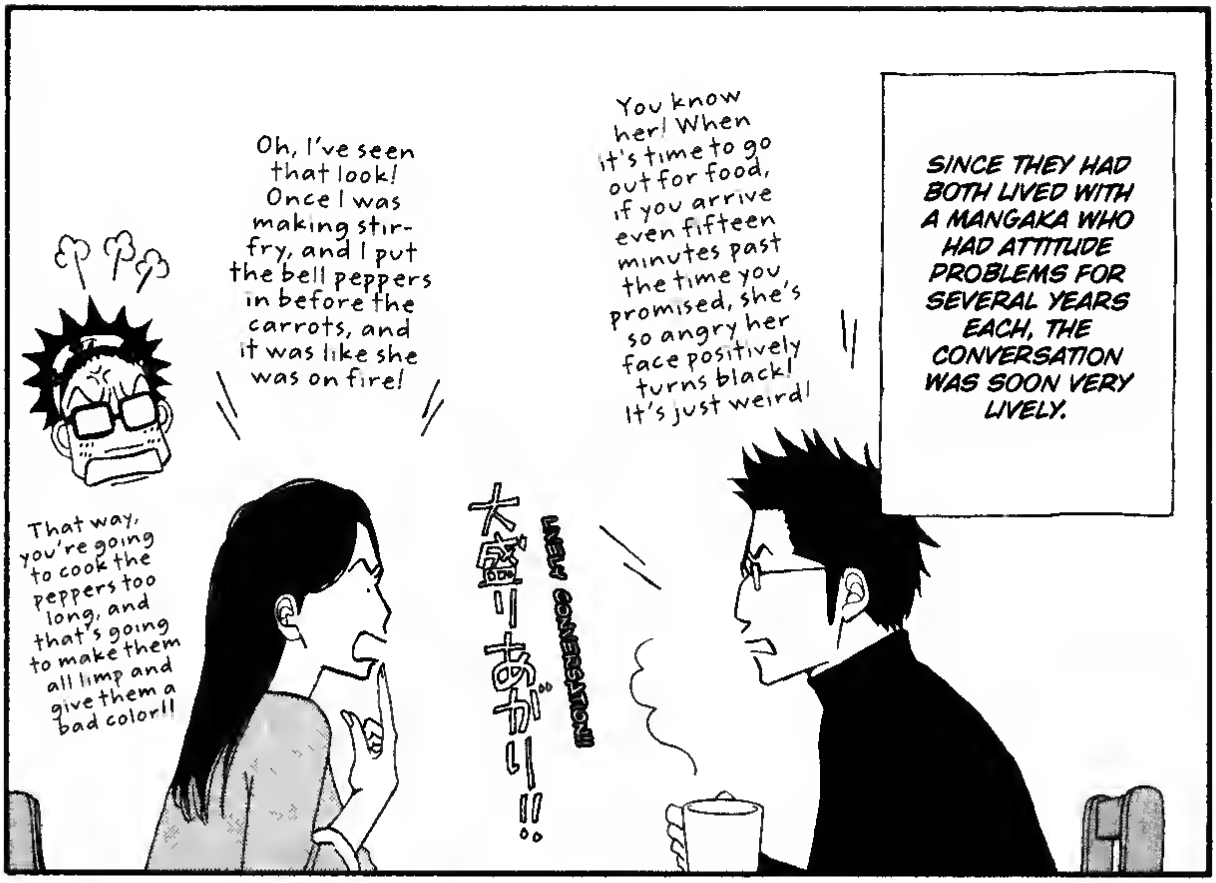
FUMI YOSHINAGA'S COMMENTS

TO HAVE THE SAME KIND OF MEAL AS IN THE MANGA, ACTUALLY YOU NEED ABOUT FOUR OR FIVE PEOPLE IN YOUR GROUP. FOR EVENING MEALS, BUDGET AROUND ¥3,500 TO ¥6,000. ELDERLY COUPLES OR FAMILIES OFTEN COME, AND SO THE RESTAURANT IS LOVED BY A WIDE RANGE OF CUSTOMERS.

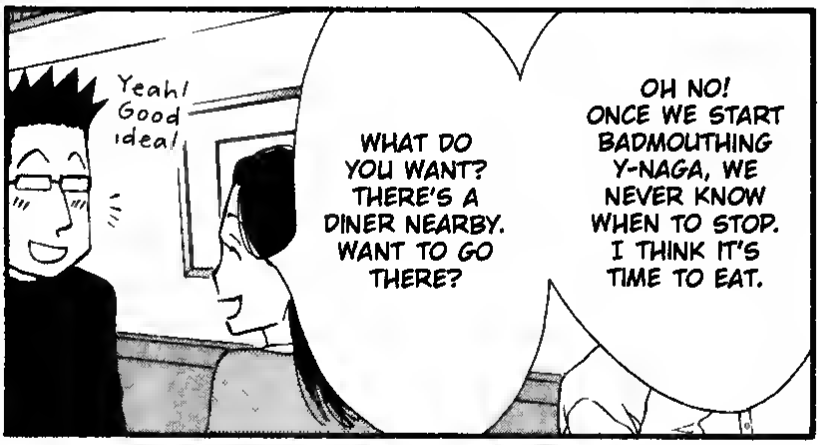

NOT LOVE
DELICIOUS
FOODS
MAKE ME
SO HAPPY!

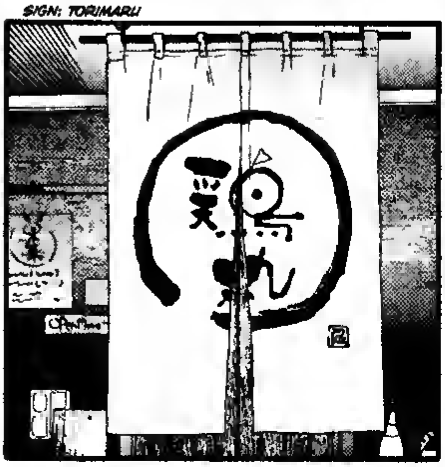

AND WITH THAT...
#15

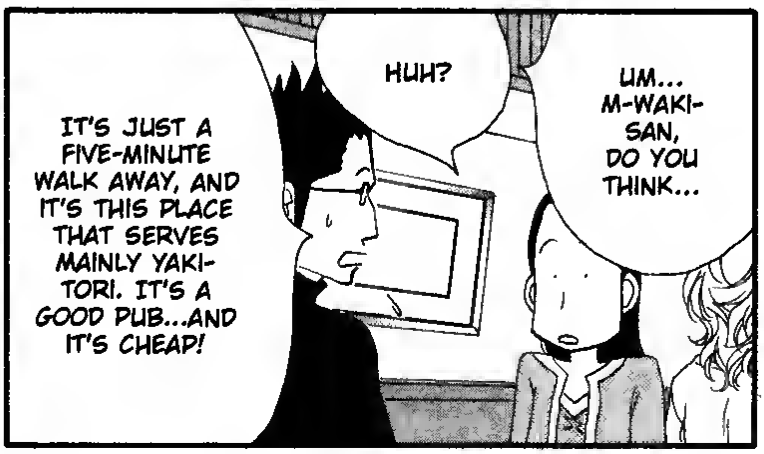

I just loved Howl's!
I'm glad
UNDER SECRET ORDERS FROM Y-NAGA, M-WAKI WENT ON A DATE WITH S-HARA.
Say, could you casually suggest to S-hara that it would be a good idea if he challenged himself and took assistant jobs with other artists?


SINCE THEY HAD BOTH LIVED WITH A MANGAKA WHO HAD ATTITUDE PROBLEMS FOR SEVERAL YEARS EACH, THE CONVERSATION WAS SOON VERY LIVELY.
You know her! When it's time to go out for food, if you arrive even fifteen minutes past the time you promised, she's so angry her face positively turns black! It's just weird!
Oh, I've seen that look! Once I was making stir-fry, and I put the bell peppers in before the carrots, and it was like she was on fire!
That way, you're going to cook the peppers too long, and that's going to make them all limp and give them a bad color!!
LIVELY CONVERSATION!!
大盛り あかい!!

AH!


Yeah! Good idea!
WHAT DO YOU WANT? THERE'S A DINER NEARBY. WANT TO GO THERE?
OH NO! ONCE WE START BADMOUTHING Y-NAGA, WE NEVER KNOW WHEN TO STOP. I THINK IT'S TIME TO EAT.

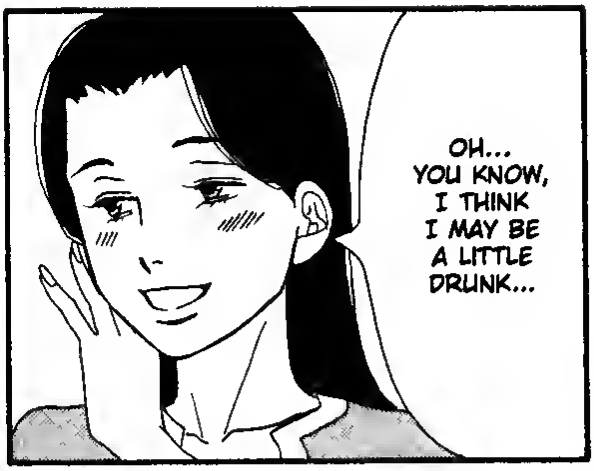

SIGN: TORIMARU

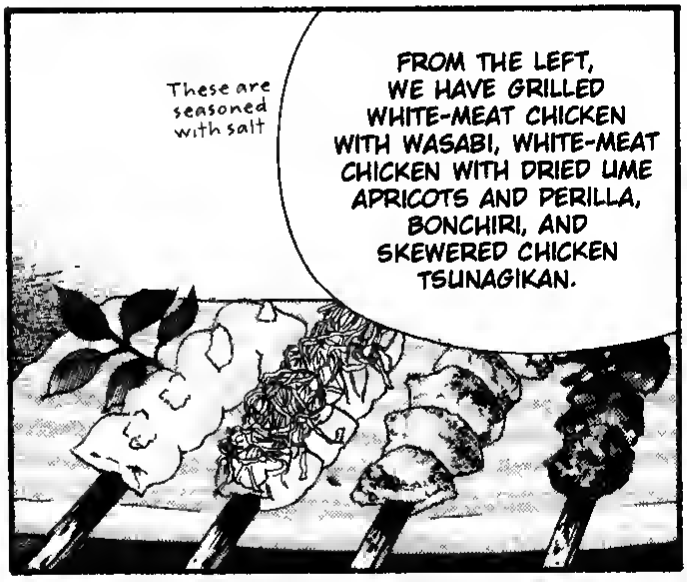

HUH?
UM... M-WAKI-SAN, DO YOU THINK...
IT'S JUST A FIVE-MINUTE WALK AWAY, AND IT'S THIS PLACE THAT SERVES MAINLY YAKI-TORI. IT'S A GOOD PUB...AND IT'S CHEAP!

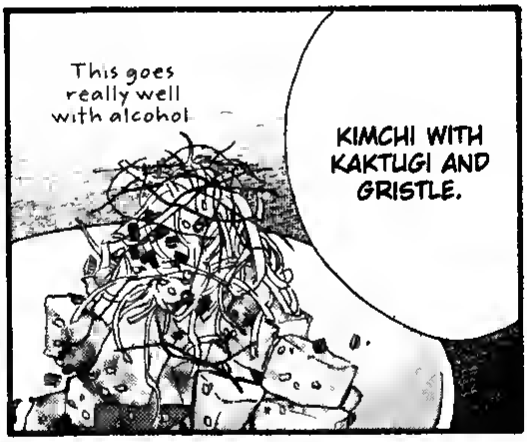
THE LIQUOR AND COCKTAILS THEY SERVE HERE ARE EXCEPTIONAL. THEY EVEN HAVE SOME SPECIALTIES NOT LISTED ON THE MENU.
I'M NOT NORMALLY A DRINKER, BUT THIS BLACK TEA SOUR LOOKS REALLY GOOD.
I'M GOING TO HAVE THE SHOCHU I HAD HERE ONCE BEFORE CALLED MANZEN FROM KAGOSHIMA PREFECTURE.
YOUR APPETIZERS.
Stewed gizzard and burdock.
Char pork and bean sprouts medley.
AHHHH! MANZEN! IT'S SO REFRESHING AND TASTY!
WOW, THIS BLACK TEA SOUR IS REALLY GOOD!
AND I LOVE THE GIZZARD AND BURDOCK APPETIZER!
CHEEEERS!
かんぱーい!
sip
YOU WANT A SIP?
...IS IT GOOD? THEY SAY PEOPLE DON'T GET HANG-OVERS FROM SHOCHU...
THAT SHOCHU ...
...

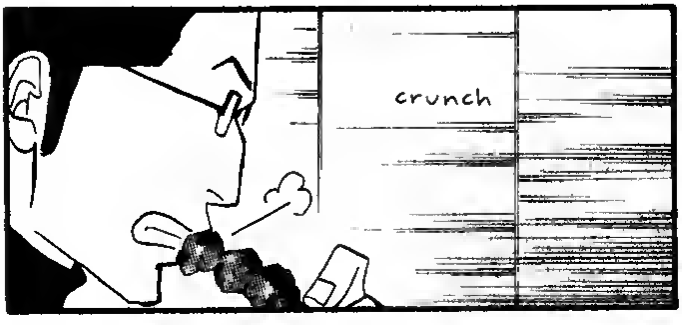
THIS IS A SALAD CALLED MEAT AND MISO ZHAJIANG TOFU SALAD.
MIX IT UP BEFORE EATING IT.
THAT GOES DOWN REALLY EASY!
IT'S GOT A SHARP, FRESH TASTE! THAT'S REALLY DELICIOUS!
YUP!
Like I keep saying, M-waki is just one of those people who decide they hate certain foods without ever tasting them!
I'll mix it.
It includes meat, miso, tofu, Welsh onions, cucumber, carrots, lettuce and red pepper threads
MM!
WOW! THIS IS GREAT! I NEVER REALIZED I COULD EAT RAW WELSH ONIONS, BUT HERE, IT SEEMS LIKE IT'S BETTER WITH THEM THAN WITHOUT!
Right on! Great to hear!
Really does hate foods before tasting them
HERE WE HAVE SESAME OIL THAT'S BEEN SQUEEZED FROM RAW SESAME MIXED WITH OKINAWA SALT. THIS IS TO BE USED ON OUR LIMITED-TIME-ONLY SLICED CHICKEN MEAT.
MMMM! THE CHICKEN IS SO TENDER AND TASTY!
IT'S JUST AS GOOD WITH PONZU SAUCE!

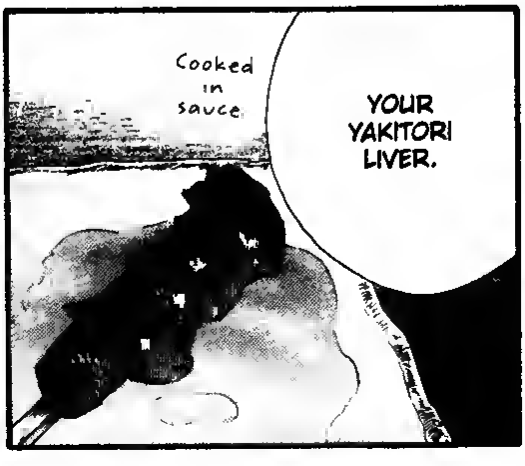
But you schemed for your own selfish motives
You'd better thank me since this was all my doing!
And here be a tipsy M-waki-san..
THANK YOOOU, GOD!
GIDDYAP!


OH... YOU KNOW, I THINK I MAY BE A LITTLE DRUNK...


These are seasoned with salt
FROM THE LEFT, WE HAVE GRILLED WHITE-MEAT CHICKEN WITH WASABI, WHITE-MEAT CHICKEN WITH DRIED UME APRICOTS AND PERILLA, BONCHIRI, AND SKEWERED CHICKEN TSUNAGIKAN.


This goes really well with alcohol
KIMCHI WITH KAKTUGI AND GRISTLE.

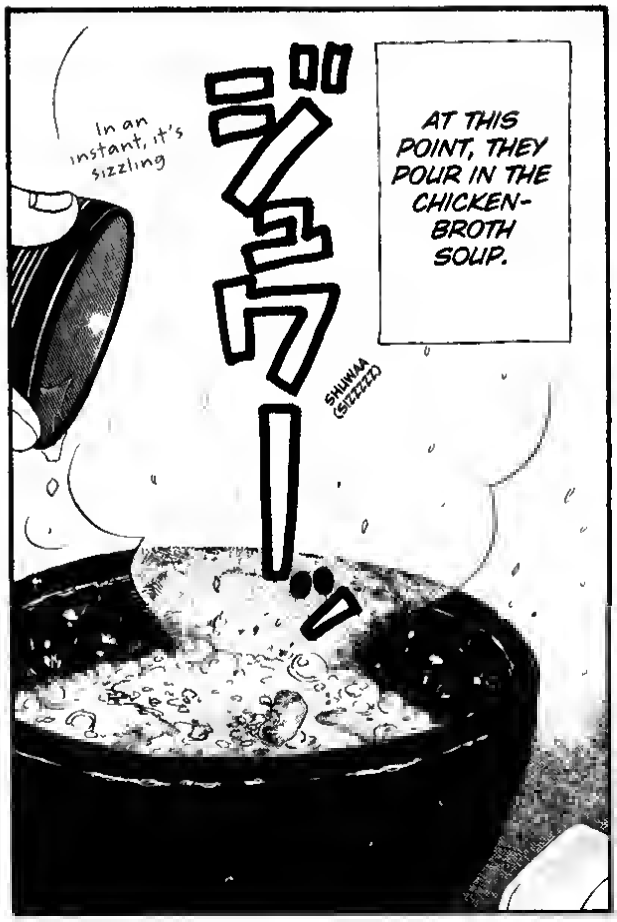

crunch

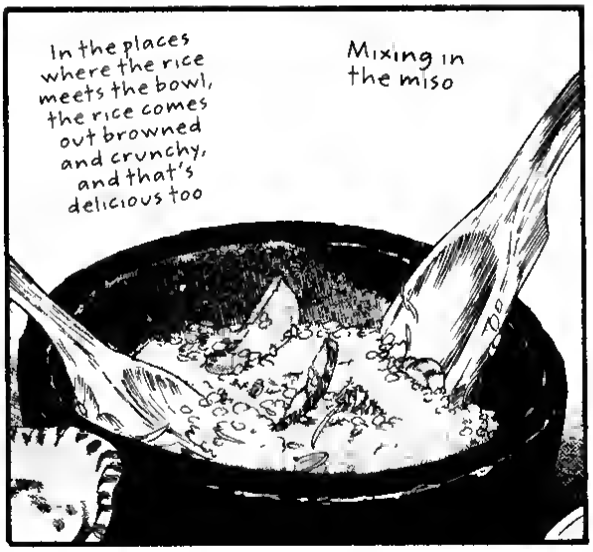

Cooked in sauce
YOUR YAKITORI LIVER.

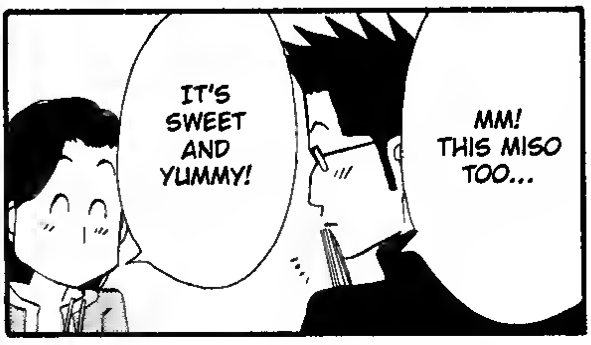
I hear it takes ten chickens to get enough meat for one skewer, so they only have a very limited amount
THE TSUNAGIKAN IS INCREDIBLY GOOD! THEY SAY IT'S THE MEAT BETWEEN THE CHICKEN'S HEART AND LIVER.
THEY SAY THAT BON-CHIRI IS A CHICKEN'S BACK END, RIGHT? IT'S JUICY AND DELICIOUS!
THE LIVER IS RARE, AND IT ISN'T THE LEAST BIT DRY EITHER!!
HEY! THE WHITE MEAT IS SO RARE AND MOIST!
I THINK I'D LIKE SOME SAKE. COULD I HAVE THE ICHINOKURA, PLEASE?
I love King Oyster mush-room too!
ALL RIGHT! I WAS HOPING FOR SOME-THING WITH A STRONG FLAVOR!
LOCALLY-RAISED CHICKEN AND KING OYSTER MUSHROOM STIR-FRIED IN XO JAN PASTE AND MAYO.
TOFU AND OYSTER AU GRATIN JAPANESE STYLE.
IT SHOULD BE EATEN FLAVORED WITH WASABI AND SOY SAUCE TO TASTE.
NOW I NEED A SIP OF THAT TOO!
EHHH?
AHHH!! ICHINOKURA IS GREAT!!

BUT WHEN YOU ADD WASABI, IT GIVES A SPICY KICK THAT'S CRAZY TASTY!
MM! SINCE IT'S A WHITE SAUCE THAT'S MADE ONLY FROM SOY MILK, IT GOES GREAT WITH SOY SAUCE!

IT'S ALREADY FLAVORED WITH SALT, SO FIRST TRY IT AS IT IS. THEN ADD SOME OF THAT MISO IN THE SMALL BOWL AND TRY IT. FINALLY ADD SOUP TO IT AND TRY IT AS A PORRIDGE.
WILD DUCK AND SCALLION RICE.
WOW!! IT'S STONE-FRIED!!


In an instant, it's sizzling
ジュワ〜!!
SHUWAA (SIZZZZZ)
AT THIS POINT, THEY POUR IN THE CHICKEN-BROTH SOUP.

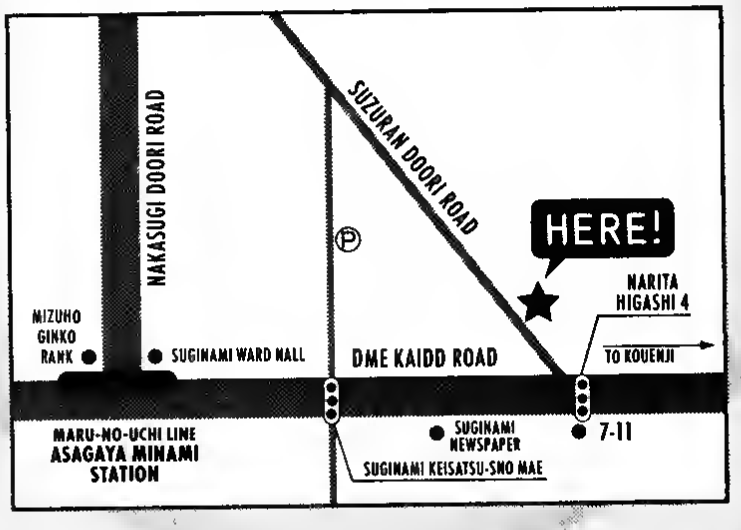

In the places where the rice meets the bowl, the rice comes out browned and crunchy, and that's delicious too
Mixing in the miso


IT'S SWEET AND YUMMY!
MM! THIS MISO TOO...

カレーちゃ
EMPTY
THIS IS HOW I LIKE TO CAP OFF A MEAL HERE.
WAAAH! PORRIDGE IS JUST THE MOST FUN!!
SHUWAA (SIZZLE)
...
...
YOU KNOW, I LOVE THIS RESTAURANT! I SOMETIMES EVEN COME HERE ALONE.
THAT WAS SO GOOD, S-HARA-KUN!
YEAH! I'M GLAD WE WALKED THE EXTRA FEW MINUTES TO GET HERE!
Y-NAGA'S CURSE, ONE OF GOING TO GREAT LENGTHS FOR FOOD, HAD ALREADY RUBBED OFF ON THE TWO OF THEM, SLOWLY BUT SURELY.
...THAT WE'RE BEGINNING TO SOUND MORE AND MORE LIKE Y-NAGA. HUH ...?
...YOU KNOW, I GET THE FEELING...

SUMIBI-DAIDOKORO TORIMARU

[Address] 7th Shimura Building, 1F, 1-9-6 Asagaya Minami, Suginami-ku, Tokyo
[Telephone] 03-5306-0505
[Hours] 5.00 PM - 1:00 AM
[Closed] Thursdays
[Directions] A five-minute walk from the South Exit of the JR Asagaya Station on the JR Chuuou Line. A three-minute walk from Minami Asagaya Station on the Maru-no-Uchi Line.
[Parking] None. (There are paid parking lots nearby.)



FUMI YOSHINAGA'S COMMENTS

A RESTAURANT FOR YAKITORI AND SHOCHU. THEY HAVE MORE THAN SEVENTY KINDS OF SHOCHU AVAILABLE. YOU CAN ALSO HAVE MANY KINDS OF SAKE. THERE IT WASN'T DRAWN IN THE MANGA, BUT THE BOILED DUMPLINGS SERVED IN LOTS OF SOUP IS RECOMMENDED. BUDGET BETWEEN ABOUT ¥2,500 AND ¥4,000.

I would like to express my appreciation to all the restaurants who helped provide material for this book. Thank you so much!

Translation Notes

Common Honorifics

-san: The Japanese equivalent of Mr./Mrs./Miss. If a situation calls for politeness, this is the fail-safe honorific.

-kun: Used most often when referring to boys, this indicates affection or familiarity. Occasionally used by older men among their peers, but it may also be used by anyone referring to a person of lower standing.

-chan: An affectionate honorific indicating familiarity used mostly in reference to girls; also used in reference to cute persons or animals of either gender.

senpai and *kouhai*: *Senpai* is used to address upperclassmen or more experienced coworkers, *kouhai* is used in reference to underclassmen or junior coworkers.

no honorific: Indicates familiarity or closeness, if used without permission or reason, addressing someone in this manner would constitute an insult. Although it would be understandable if Y-naga referred to her assistant by name without honorifics (though artists more often use *-kun*, *-chan* or *-san* for assistants), it would be very unusual for S-hara to refer to his boss and senpai without any honorific attached. On the other hand, roommates are generally intimate enough to dispense with the honorifics between themselves. So it's possible that Y-naga and S-hara separate their business from their roommate relationship.

Prices throughout this book are given in Japanese yen. An easy conversion into US dollars is 100 yen per one USD.

Page 7

S-hara, Y-naga F-mi

The Japanese employs a common method of adapting the name of a real person for anonymity's sake. This method uses the initial letter of the first character of the name and attaches a full spelling of the second Chinese character of the name. (As a "random" example, "Y-naga" *could* refer to the common family name, "Yoshinaga.")

Page 19

Kimchi jjigae

Kimchi jjigae is a Korean-style stew made with *kimchi*, or fermented vegetables. It is one of the most common Korean dishes, and most of the time it is very thick and spicy.

Page 25

Sukiyaki

A meat dish served in a Japanese hot pot that is slowly cooked at the table. The meat is simmered with a variety of vegetables in a mixture of soy sauce, sugar, and *mirin* (a sweet sake).

Page 29

Akinoshima

Katsumi Akinoshima was a sumo wrestler known as the "giant killer" for defeating more top-ranked wrestlers than any other wrestler in his class in the history of sumo. His professional career lasted from 1984 to 2003.

Page 33

Peter Barakan

An English actor and long-time Japanese resident who is a popular personality on NHK (public network) radio.

Page 40

Konbujime

A sushi technique in which the raw fish is wrapped in *konbu* seaweed to infuse the meat with the flavor of the seaweed.

Page 41

Tare

While the word itself is a general term for "sauce" in Japanese, when not specified it generally refers to a sweet soy sauce — a soy sauce base with sugar added — that is usually used for grilled meat, something like teriyaki sauce in the U.S.

Page 42

Edomae

A style of sushi. As the name indicates("*edomae*" literally means "Tokyo Bay") it used to refer to sushi made from fish caught in the Tokyo Bay. Nowadays the term has come to mean the general style of sushi served in Tokyo that focuses on the flavor of one ingredient at a time.

Egg Sushi

Egg sushi is the traditional "end of the sushi meal" sushi.

Page 70

Motsunabe

"*Motsu*" is the Japanese word for animal gizzard. "*Nabe*," which is the Japanese word for an earthenware pot, is also the name of a dish of boiled meats and vegetables, usually taken from a communal pot in the center of the table, dipped in a sauce, and eaten.

Page 78

Melon-pan, Curry-pan, Yakisoba-pan

"*Pan*" is the Japanese word for "bread," but it has come to mean any bread-based product like sandwiches or rolls with filling. *Melon-pan* is a sweetbread that looks vaguely like a cantaloupe melon which may or may not have a very subtle melon flavor. *Curry-pan* is usually a fried bun that is filled with curry sauce for a sweet/spicy treat. *Yakisoba-pan* is usually a hot-dog bun-like roll split down the top and filled with yakisoba noodles. All of these breads can be found in any bakery, and buying them at a bakery with many different types of breads is rather like ordering vanilla ice cream at a 31-Flavors-style specialty ice-cream shop.

Page 83

Bakery French Toast

It may sound strange to see this syrupy breakfast-style treat sold at a carry-out bakery, but they have managed to make a French Toast that does not run or drip.

Page 87

Goukon

These meetings of multiple (usually three to six) unmarried men with an equal number of unmarried women have become very popular in Japan in the past decade or so. Generally at these meetings, couples pair off for a while, then switch partners so that each man/woman combination has at least a little bit of face time to make an impression.

Page 92

Augusta

I-ta's guess is right. Augusta is the name of the agency that represents the two singers he mentioned. In Japan, it often happens that one agency represents a certain style of entertainer. For example, Johnny's is famous for representing pretty-boy entertainers and Yoshimoto is famous for representing comedians who got their start in Osaka. So identifying singers by their agency is not an unusual occurence.

Page 97

I-ta-pyon

There are many variations on the honorific "*-chan*." One of the odder ones is "*-pyon*," which is also used for a bunny hopping.

Page 104

Gatsunto Mikan

Gatsunto Mikan is a popular frozen treat in Japan. It is as if a can of *mikan* oranges has been frozen and put on a stick, something like an orange popsicle. Because no cream is added, the flavor is simple and crisp, like that of shaved ice.

Page 119

Crab *Shinjo*

Steamed crab-meatballs.

Page 120
Sudachi
A lemon-like citrus fruit.

Page 122
Ponzu Sauce and Momiji-oroshi
Ponzu sauce is a citrus-based sauce popular in Japan, and *momiji-oroshi* is shredded daikon radish mixed with either chili or carrots, giving it a reddish look that is a little like the red Japanese maple leaves for which it is named.

Page 138
F-mio
Names ending in a vowel the "o" (Hideo, Yoshio, etc.) sound like "male" names in the same way that names ending in "ko" sound like female names.

Page 149
Sake, shochu
The biggest difference between these two Japanese alcohols is that sake (or, more correctly, *nihonshu*) is brewed, while *shochu* is a distilled liquor.

Page 152
Rare chicken
Rare chicken sounds like a health hazard, but remember that there is such a thing as chicken sashimi (sliced raw chicken). Most likely, this restaurant uses sashimi-style chicken for its rare chicken dishes.

NOT LOVE BUT DELICIOUS FOODS MAKE ME SO HAPPY

FUMI YOSHINAGA

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Yen Press
Hachette Book Group
237 Park Avenue, New York, NY 10017

www.HachetteBookGroup.com
www.YenPress.com

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First Yen Press Edition: November 2010

ISBN: 978-0-7595-3187-1

10 9 8 7 6 5 4 3 2 1

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Printed in the United States of America